



Technical Data Sheet

PEAR PURÉE

DESCRIPTION

Natural fruit puree, undiluted, not concentrated, not fermented, preservative-free, obtained from the reconstitution of Lemon concentrate, made from clean, ripe and healthy pears.

Naturally, fat - free and cholesterol - free, low content in sodium.

INGREDIENTS

Pear Puree, Ascorbic Acid (Vitamin C)

PHYSIOCHEMICAL CHARACTERISTICS

Soluble solids expressed as °Brix: **°Brix 16.0 - 18.0**

pH: 4.00 - 4.50

Acidity expressed as % of citric acid: **0.11 - 0.55**

SHELF LIFE

18 months from date of manufacture if stored below 77°F

GMO DECLARATION

Neither the product, nor the ingredients are genetically modified organisms

MICROBIOLOGICAL SPECIFICATIONS

Aerobic and Anaerobic microorganisms: passed commercial sterility test, no microbial growth is present.

PESTICIDES

Performed multi-residue pesticide determination using GC/MS according to the EPA

HEAVY METALS

Lead and cadmium analysis performed

NUTRITION FACTS

| Nutrition Facts | |
|--|------------------|
| 240 servings per container | |
| Serving size | 2.8 fl oz (80ml) |
| Amount Per Serving | |
| Calories | 60 |
| % Daily Value* | |
| Total Fat 0g | 0% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 0mg | 0% |
| Total Carbohydrate 16g | 6% |
| Dietary Fiber 3g | 11% |
| Total Sugars 9g | |
| Includes 0g Added Sugars | 0% |
| Protein 2g | 4% |
| Vitamin D 0mcg | 0% |
| Calcium 9mg | 0% |
| Iron 1mg | 6% |
| Potassium 116mg | 2% |
| *The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. | |

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| IRRADIATION STATEMENT | Neither the product, nor the ingredients or the raw material have been irradiated or exposed to ionizing radiation. |
| ALERGEN STATEMENT | This product may contain traces of sulfites. Sulfites test < 10ppm |
| ORGANOLEPTIC CHARACTERISTICS | <p>Aroma: intense and characteristic of the ripe and healthy fruit.</p> <p>Color: intense and homogeneous, characteristic of the fruit; can present a slight change of color due to the natural process of oxidation.</p> <p>Flavor: characteristic and intense of the ripe and healthy fruit. Free of any strange flavor.</p> <p>Appearance: uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to the fruit.</p> |
| PROCESS | Purees are processed in our facilities in compliance with Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Point (HACCP) standards, from receipt of raw materials, cleaning and disinfection, pulping, screening, pasteurization, aseptic packaging, storage at room temperature and distribution of the final product. Thermal treatment guarantees product's safety while maintaining its organoleptic and nutritional characteristics. All operations are carried out under high quality standards, in compliance with current legislation. |
| CRITICAL CONTROL POINTS | <ol style="list-style-type: none"> 1. Pasteurization (temperature and pH) 2. Internal filter's integrity 3. Peroxide |
| PACKAGING | <p>Pre-formed bag with single-use filling valve: 4.4 LB, 11 LB, 44 LB, and 440 LB bags. Packaging meets FDA regulations.</p> <p>Outer Layer: Polyethylene: 30m, Polyester: 12m, Polyethylene: 50m</p> <p>Inner Lining: Polyethylene + EVOH: 69m</p> <p>Contact Layer: Polyethylene: 30m</p> |
| STORAGE | Do not store with other items which can alter the product's organoleptic characteristics or could cause cross-contamination. Avoid exposing product to direct sunlight and store in a cool, dry place at temperatures below 77°F. Once opened, product should be consumed as soon as possible. It can be refrigerated for up to 10 days, or frozen for the remainder of the shelf-life. |
| TRACEABILITY | Batch numbers specify product expiration date as follows: day (numbers), month (letters), year (numbers). Bags including a valve are identified using a sticker. The fruits processed per batch are also traceable. |