



## ASEPTIC BLACKBERRY PURÉE

### DESCRIPTION

Natural product, undiluted, not concentrated, not fermented, preservative-free, obtained from the disintegration and sieving of the edible fraction of the ripe, healthy and clean BLACKBERRY fruit. Naturally fatfree and cholesterol-free, low content in sodium, contains 100% fruit puree.

### 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, keeping its organoleptic and nutritional characteristics. All operations are carried out under high quality standards, in compliance with current legislation.

### INGREDIENTS

Fruit, vitamin C (ascorbic acid).

### CRITICAL CONTROL POINTS

1. Pasteurization (temperature and pH)
2. Internal filter's integrity
3. Peroxide

### ORGANOLEPTIC CHARACTERISTICS

Aroma: intense and characteristic of the ripe and healthy BLACKBERRY.  
 Color: intense and homogeneous, characteristic of BLACKBERRYS; can present a slight change of color due to the natural process of oxidation.  
 Flavor: characteristic and intense of the ripe and healthy BLACKBERRYS. Free of any strange flavor.  
 Appearance: uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to BLACKBERRYS.

**PHYSICOCHEMICAL CHARACTERISTICS**

DESCRIPTION	UNIT	MINIMUM	MAXIMUM	TESTING METHOD
Soluble solids expressed as	°Brix	6.5	8.0	NTC 440 Year 1971
pH		2.65	3.50	NTC 4592 Year 1999
Acidity expressed as	% of citric acid	2.00	2.90	NTC 440 Year 1971

**NUTRITION FACTS**

NUTRITION FACTS	
2 serving per container	
Serving size	2.8 fl oz (80mL)
<b>Amount per serving</b>	
<b>Calories</b>	<b>30</b>
%Daily Value	
Total Fat 0 g	0%
Saturated Fat 0g	0%
Trans fat 0g	0%
Cholesterol 0 mg	0%
Sodium 6 mg	0%
Total Carbohydrate 8g	3%
Dietary Fiber 4g	4%
Total Sugars 4g	
Includes 0 g Added Sugars	0%
<b>Protein 1g</b>	
Vitamin D 0mcg	0%
Calcio 25mg	3%
Iron 1mg	3%
Potassium 138mg	4%
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.	

**MICROBIOLOGICAL SPECIFICATIONS**

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

**PESTICIDES**

Multi-residue pesticide determination using GC/MS according to EPA.

**HEAVY METALS**

Lead and cadmium analysis performed.

**GMO DECLARATION**

Neither the product, nor the ingredients are genetically modified organisms.

**IRRADIATION STATEMENT**

Neither the product, nor the ingredients or the raw material have been irradiated or exposed to ionizing radiation.

**ALLERGEN**

Is this product considered an allergen? Yes:  Not   
 May contain traces of sulphites coming from agricultural activities < 10 ppm

**PACKAGING**

Preformed bag with single-use filling valve, 20kg and 200kg bags. Outer layer:  
 Polyethylene: 30m.  
 Polyester: 12m, Polyethylene: 50m; Inner lining: Polyethylene + EVOH: 69m;  
 Contact layer:  
 Polyethylene: 30m.  
 Packaging materials meet FDA regulations.

**STORAGE**

Storage with other products that may alter the pulp's organoleptic characteristics or that may cause cross contamination should be avoided. Avoid packaging material mishandling, as this packaging protects and maintains product quality. Avoid exposing the product to direct sunlight. To maintain organoleptic characteristics (color, flavor, and aroma) storage in a cool, dry place at temperatures below 75°F is recommended. In temperatures above 75°F it is recommended to refrigerate below 43°F. Once opened, the product should be consumed as soon as possible and kept refrigerated or frozen.

**SHELF LIFE**

18 months at room temperature for "Bag-in-Box" packaging.

**SAFETY REQUIREMENTS-  
PHYSICAL HAZARDS**

DESCRIPTION	ESPECIFICATION	TESTING METHOD
Skin, seed, fiber, remains of leaves	Absence of strange materials	Sieve 0.5, 1.0 and 1.5 mm

**IDENTIFICACIÓN:  
BATCH – TRACEABILITY**

The lot is identified with the expiration date as: Month (letters) Day (numbers) Year (numbers)