

ASEPTIC PINEAPPLE 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 PINEAPPLE fruit. Naturally fat-free and cholesterol-free, low content in sodium, contains 100% fruit pureé.	
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	 Pasteurization (temperature and pH) Internal filter's integrity Peroxide 	
ORGANOLEPTIC CHARACTERISTICS	Aroma: intense and characteristic of the ripe and healthy PINEAPPLE. Color: intense and homogeneous, characteristic of PINEAPPLE; can present a slight change of color due to the natural process of oxidation. Flavor: characteristic and intense of the ripe and healthy PINEAPPLE. 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 PINEAPPLE.	

PHYSICOCHEMICAL CHARACTERISTICS

DESCRIPTION	UNIT	MINIMUM	MAXIMUM	TESTING METHOD
				NTC 440
SOLUBLE SOLIDS TO 20 °C	° Brix	10.0	12.5	Year1971
				NTC 4592
pH TO 20 ° C		3.30	3.90	Year 1999
	% Citric			NTC 440
ACIDITY	acid m/m	0.50	0.80	Year 1971

NUTRITION FACTS

Saturated Fat Og0%Trans fat Og0%Cholesterol 0 mg0%Sodium 1 mg0%Total Carbohydrate 11g4%Dietary Fiber 1g14%Total Sugars 8g0%Includes 0 g Added Sugars0%Protein 1g1%Vitamin D Omcg0%Calcio 11mg1%Iron 1mg1%	NUTRITION F	ACTS	
Calories40Calories%Daily ValueTotal Fat 0 g0%Saturated Fat 0g0%Trans fat 0g0%Cholesterol 0 mg0%Cholesterol 0 mg0%Cholesterol 0 mg0%Total Carbohydrate 11g4%Dietary Fiber 1g14%Total Sugars 8gIncludes 0 g Added Sugars0%Protein 1gVitamin D Omcg0%Calcio 11mg19Iron 1mg19Potassium 93mg39The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000		2.8 fl oz (80mL)	
%Daily Value Total Fat 0 g 0% Saturated Fat 0g 0% Trans fat 0g 0% Cholesterol 0 mg 0% Sodium 1 mg 0% Total Carbohydrate 11g 4% Dietary Fiber 1g 14% Total Sugars 8g 0% Includes 0 g Added Sugars 0% Protein 1g 1% Vitamin D Omcg 0% Calcio 11mg 1% Iron 1mg 1% Potassium 93mg 3% The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000	Amount per serving		
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The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000	Iron 1mg	19	
a serving of food contributes to a daily diet. 2,000		3%	
calories a day is used for general nutrition advice.		•	
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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 _X_ May contain traces of sulphites coming from agricultural activities < 10 ppm
PACKAGING	Preformed bag with single-use filling valve, 11 Lbs, 44 Lbs and 453 Lbs 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 purée'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

IDENTIFICATION: BATCH – TRACEABILITY

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