FORMAT		
	TECHNICAL DATA SHEET **PEACH PUREE**	**Version:** 2 **Validity: April 18, 2022** **Page:**1-6

PRODUCT NAME	**PEACH PUREE**
PRODUCT 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 peach fruit.
RAW MATERIAL ORIGIN	Colombia and Chile.
PRODUCT COMPOSITION	Peach puree, ascorbic acid (antioxidant)
CONDITIONS UPON RECEIPT OF THE FRUIT	The vehicle (floors, ceilings, tarps, etc.) and the packages must be clean and in good condition, to guarantee the preservation of the desired characteristics of the fruit. Likewise, the personnel transporting the products must comply with the minimum food-handling requirements, such as cleanliness; refrain from using jewelry at the time of unloading, etc. Raw material (fruits) arriving to our production facilities is selected by quality control and either accepted or rejected. Fruits are accepted at their optimum state of maturity, healthy, fresh looking and with a firm consistency, free of insect attacks and diseases impairing the internal quality of the fruit, free of any abnormal external humidity and of any strange odor and /or flavor. After, fruits are cleaned and disinfected. Non-compliance with any of the above-mentioned aspects can be cause of rejection of the raw material.
PROCESS DESCRIPTION	Receipt of raw materials, weighing, cleaning and disinfection, pureeing, refining, pasteurization, aseptic packaging, labeling, packaging, storage, distribution.
CRITICAL CONTROL POINTS	1. Mixing phase (pH) 2. Pasteurization (Temperature and holding time) 3. Peroxide (Only applies for shelf stable product)

PHYSICOCHEMICAL CHARACTERISTICS

DESCRIPTION	**UNIT**	**MINIMUM**	**MAXIMUM**	**TESTING METHOD**
SOLUBLE SOLIDS TO 20 °C	**°Brix**	16.0	18.0	NTC 440 Year1971
pH TO 20 °C	**-**	3.40	4.10	NTC 440 Year1971
ACIDITY	**% Citric acid m/m**	0.50	0.90	NTC 440 Year 1971

MICROBIOLOGICAL CHARACTERISTICS

DESCRIPTION	**ESPECIFICATION**	**UNIT**	**TESTING METHOD**
Commercial sterility test (Aerobic and Anaerobic Microorganisms)	Satisfactory	Cualitative	NTC 4433
L. monocytogenes	Absence	Absence/Presence (Cualitative)	AOAC 061506
Salmonella sp	Absence	Absence/Presence (Cualitative	AOAC 061203
E. Coli count	<10	CFU/g	AOAC 070901

ORGANOLEPTIC CHARACTERISTICS

DESCRIPTION	ESPECIFICATION	TESTING METHOD
AROMA	Intense and characteristic of the ripe and healthy fruit.	Sensory Analysis
FLAVOR	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.	Sensory Analysis
APPEARANCE	Uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to the fruit.	Sensory Analysis
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.	Sensory Analysis
TEXTURE	Fluid and homogenous. Free of strange particles.	Sensory Analysis

SAFETY REQUIREMENTS			
HEAVY METALS	**UNIT**	**MAXIMUM**	**TESTING METHOD**
Arsenic	mg/Kg ó ppm	0,05	AOAC 986.15. Ed. 21:2019
Iron	mg/Kg ó ppm	5	AOAC 985.35. Ed. 21:2019
Mercury	mg/Kg ó ppm	0,01	AOAC 977.15. Ed. 21:2019 Modified
Cadmium	mg/Kg ó ppm	0,05	AOAC 985.35. Ed. 21:2019
Zinc	mg/Kg ó ppm	5	AOAC 985.35. Ed 21:2019
Cooper	mg/Kg ó ppm	5	AOAC 985.35. Ed. 21:2019
Lead	mg/Kg ó ppm	0,05	AOAC 985.35. Ed. 21:2019
PESTICIDES	Multi-waste method for 211 components, isomer, quantification of organochlorine pesticides, organophosphates, carbamates and pyrethrodes. Including Ditianon and Metidiation and multiresiduous method for the determination of Dithiocarbamates: Ferban, Mancozeb, Maneb, Metiram, Propineb, Thiram, Zineb and other dithiocarbamates, according to the Permissible Limits Codex Alimentarius, European Community (MRL, MLS).		

SAFETY REQUIREMENTS-PHYSICAL HAZARDS		
DESCRIPTION	**ESPECIFICATION**	**TESTING METHOD**
Particles and objects such as glass, splinters, dust, plastic, others.	Absence of strange materials	Filters and sieves
GENETICALLY MODIFIED ORGANISMS	Does this product contain GMOs? Yes____ Not _X__ Are the GMOs supplied labeled to facilitate their management? Yes ___ Not _X_	

(If the product is, contains or is made from GMOs)	
ALERGENS	Is this product considered an allergen? Yes: _ Not _X_ May contain traces of sulphytes coming from agricultural activities < 10 ppm
NUTRITIONAL INFORMATION	NUTRITION FACTS 240 serving per container Serving size 2.8 fl oz (80mL) Amount per serving Calories 30 %Daily Value Total Fat 0 g 0% Saturated Fat 0g 0% Trans fat 0g 0% Cholesterol 0 mg 0% Sodium 10mg 0% Total Carbohydrate 7g 3% Dietary Fiber 2g 14% Total Sugars 5g Includes 0 g Added Sugars 0% Protein 1g Vitamin D 0mcg 0% Calcio 6mg 1% Iron 1mg 1% Potassium 190mg 5% 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.
PACKAGING AND COMMERCIAL PRESENTATION.	* Polyethylene high-barrier bag, 100, 150, 200 and 1000 grams bags. * Preformed bag with single-use filling valve, 20, 5, 2 and 200 Kg bags. Packed in first-use cardboard boxes, or cylindrical or conical metal drums with double polyethylene bag. The packaging materials comply with the applicable legal standards.
SANITARY PERMIT	PSA-0002466-2020
SHELF LIFE	* 8 months for Polyethylene high-barrier bags, stored at room temperature. * 18 months for "Bag-in-Box" packaging, stored at room temperature. * 24 months in the previous packing materials, stored at freezing temperature -18°C * 12 months stored at refrigeration temperature, in the previous packing materials.
IDENTIFICATION: BATCH – TRACEABILITY	The lot is identified with the expiration date as: Day (numbers) Month (letters) Year (numbers). The batch number is a code assigned by Alimentos SAS to guarantee product traceability.
FORM OF CONSUMPTION AND INTENDED USE	Ingredient used as raw material of industrial use in the elaboration of nectars, jams, jellies, baby foods, ice creams, etc.

HANDLING AND TRANSPORTATION	Once opened; it should be consumed in the shortest possible time and kept refrigerated or frozen. The transport and distribution conditions are carried out in accordance with the specifications described in resolution 2674 of 2013.
HEALTH INFORMATION	It contains Vitamins A, B1, B2 and vitamin C, it is also a good source of carotenoids and polyphenols, it contains a high content of minerals such as potassium, which regulates blood pressure; phosphorus, fundamental for the nervous system and the brain.

APPLICABLE REGULATIONS

NAME	ENTITY	YEAR
Resolution 3929	Ministerio de Salud y Protección Social	2013
Resolution 5109	Ministerio de Salud y Protección Social	2005
Resolution 2674	Ministerio de Salud y Protección Social	2013
Decree 60	Ministerio de Salud y Protección Social	2002
Resolution 333	Ministerio de Salud y Protección Social	2011
Resolution 2505	Ministerio de Transporte	2004
Resolution 2906	Ministerio de Salud y Protección Social	2007
Resolution 4506	Ministerio de Salud y Protección Social	2013
Resolution 4143	Ministerio de Salud y Protección Social	2012
Codex CAC/RCP 1-1969	Secretaría del Programa Conjunto FAO/OMS sobre Normas Alimentarias Organización de las Naciones Unidas para la Agricultura y la Alimentación	Rev. 2020

Produced by	Reviewed By	Approved by
Alejandro Zapata Suarez	Rocio Duque Jamaica	Rocio Duque Jamaica
QUALITY ASSURANCE COORDINATOR	**QUALITY MANAGER**	**QUALITY MANAGER** **APPROVAL DATE** **April 18, 2022**

CONTROL CHANGES			
VERSION	**DESCRIPTION OF THE CHANGE**	**DATE**	**RESPONSIBLE**
0	Creation of technical data sheet	July 19th, 2019	Alejandro Zapata Suarez
1	renewal of sanitary permit	May 14th, 2020	Alejandro Zapata Suarez
2	Update of technical sheet	April 18, 2022	Alejandro Zapata Suarez