

FORMAT



**TECHNICAL DATA SHEET
SOURSOP PUREE**

Version: 2

Validity: April 18, 2022

Page: 1-6

PRODUCT NAME	SOURSOP 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 soursop fruit.			
RAW MATERIAL ORIGIN	Colombia - La Tebaida (Quindío), Virginia, Pereira (Risaralda), Toro, La Unión, Ansermanuevo, Buga, Ginebra, Tuluá, Palmira, Sahagún (Córdoba), Chinchiná (Caldas).			
PRODUCT COMPOSITION	Soursop Puree, ascorbic acid (antioxidant)			
CONDITIONS UPON RECEIPT OF THE FRUIT	<p>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.</p> <p>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.</p>			
PROCESS DESCRIPTION	Receipt of raw materials, weighing, cleaning and disinfection, pureeing, refining, pasteurization, aseptic packaging, labeling, packaging, storage, distribution.			
CRITICAL CONTROL POINTS	<ol style="list-style-type: none"> 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	13.00	17.00	NTC 440 Year1971
pH TO 20 °C	-	3.00	4.00	NTC 440 Year1971
ACIDITY	% Citric acid m/m	0.50	1.00	NTC 440 Year 1971
MICROBIOLOGICAL CHARACTERISTICS				
DESCRIPTION	ESPECIFICATION	UNIT	TESTING METHOD	
<i>Commercial sterility test (Aerobic and Anaerobic Microorganisms)</i>	Satisfactory	Cualitative	NTC 4433	
<i>L. monocytogenes</i>	Absence	Absence/Presence (Cualitative)	AOAC 061506	
<i>Salmonella sp</i>	Absence	Absence/Presence (Cualitative)	AOAC 061203	
<i>E. Coli count</i>	<10	CFU/g	AOAC 070901	
ORGANOLEPTIC CHARACTERISTICS				

FORMAT



**TECHNICAL DATA SHEET
SOURSOP PUREE**

Version: 2

Validity: April 18, 2022

Page:2-6

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 pyrethroides. Including Dithianon and Metidation 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 <u>X</u> Are the GMOs supplied labeled to facilitate their management? Yes ___ Not <u>X</u>	

FORMAT



**TECHNICAL DATA SHEET
SOURSOP PUREE**

Version: 2

Validity: April 18, 2022

Page:3-6

(If the product is, contains or is made from GMOs)

ALLERGENS

Is this product considered an allergen? Yes: Not X
May contain traces of sulphites 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	70
%Daily Value	
Total Fat 0 g	0%
Saturated Fat 0g	0%
Trans fat 0g	0%
Cholesterol 0 mg	0%
Sodium 12 mg	0%
Total Carbohydrate 14g	5%
Dietary Fiber 3g	12%
Total Sugars 11g	
Includes 0 g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcio 12mg	1%
Iron 1mg	2%
Potassium 236mg	7%
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 at room temperature 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.

FORMAT



**TECHNICAL DATA SHEET
SOURSOP PUREE**

Version: 2
Validity: April 18, 2022
Page:4-6

HANDLING AND TRANSPORTATION	<p>Once opened; it should be consumed in the shortest possible time and kept refrigerated or frozen.</p> <p>The transport and distribution conditions are carried out in accordance with the specifications described in resolution 2674 of 2013.</p>
HEALTH INFORMATION	<p>The puree of the soursop is constituted mainly by water; also provides mineral salts, potassium, phosphorus, iron, calcium, lipids, has a high caloric value due to the presence of carbohydrates; It is also rich in vitamin C and provitamin A, as well as vitamin B.</p>

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