

TECHNICAL DATA SHEET ASEPTIC GOLDENBERRY PURÉE



ASEPTIC GOLDENBERRY 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 GOLDENBERRY fruit. Naturally fat-free 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 GOLDENBERRY. Color: intense and homogeneous, characteristic of GOLDENBERRY; can present a slight change of color due to the natural process of oxidation.

Flavor: characteristic and intense of the ripe and healthy GOLDENBERRY. 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 GOLDENBERRY.

PHYSICOCHEMICAL CHARACTERISTICS

Description	UNIT	MINIMUM	MAXIMUM	Testing Method
Soluble Solids expressed as	°Brix	11.0	15.0	NTC 440 Year1971
pH		2.70	3.50	NTC 4592 Year1999
Acidity expressed as	% of citric acid	1.40	2.80	NTC 440 Year1971

NUTRITION FACTS

NUTRITION FACTS	
240 Serving Per Container	
Serving Size	2.8 fl oz (80mL)
Amount per serving	
Calories	46
	% Daily Value
Total Fat 0 g	0%
Saturated Fat 0g	0%
Trans fat 0g	0%
Cholesterol 0 mg	0%
Sodium 2 mg	0%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 0 g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcio 8mg	1%
Iron 1mg	3%
Potassium 0 mg	0%
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 sulfites 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	SPECIFICATION	TESTING METHOD
Skin, seed, fiber, remains of leaves	Absense 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)