

TECHNICAL DATA SHEET ASEPTIC RED PRICKLY PEAR PURÉE



ASEPTIC RED PRICKLY PEAR PURÉE

DESCRIPTION

Natural product, undiluted, not concentrated, and not fermented. The fruit is inspected, sorted, and analyzed before processing. The puree is made from disintegration and sifting of the edible fraction of fresh, ripen, healthy and clean fruit, passed through a 0.5 mm screen, homogenized, sterilized and aseptically packed with cold filling for beer conservation. Each processed lot is manufactured with no GMO, in accordance with USDA and FDA. This product also complies with all legal requirements established in actual Mexican official standards.

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

99.45% Conventional Ruby Red Prickly Pear, 0.55% Ascorbic and Citric Acid blend.

CRITICAL CONTROL POINTS

1. Mixing phase (pH)
2. Pasteurization (Temperature and holding time)
3. Peroxide

ORGANOLEPTIC CHARACTERISTICS

Aroma: intense and characteristic of the ripe and healthy RED PRICKLY PEAR. Color: intense and homogeneous, characteristic of RED PRICKLY PEAR; can present a slight change of color due to the natural process of oxidation.

Flavor: characteristic and intense of the ripe and healthy RED PRICKLY PEAR. 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 RED PRICKLY PEAR.

PHYSICOCHEMICAL CHARACTERISTICS

Description	UNIT	MINIMUM	MAXIMUM	Testing Method
Soluble Solids expressed as	°Brix	12.0	14.0	NTC 440 Year1971
pH		4.18	4.35	NTC 4592 Year1999
Acidity expressed as	% of citric acid	0.36	0.49	NTC 440 Year1971

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)