TECHNICAL DATA SHEET ASEPTIC TANGERINE PURÉE



ASEPTIC TANGERINE 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 TANGERINE 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 TANGERINE. Color: intense and homogeneous, characteristic of TANGERINE; can present a slight change of color due to the natural process of oxidation. Flavor: characteristic and intense of the ripe and healthy TANGERINE. 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 TANGERINE.

PHYSICOCHEMICAL CHARACTERISTICS

Description	UNIT	MINIMUM	MAXIMUM	Testing Method
Soluble Solids				NTC 440
expressed as	°Brix	15.0	17.0	Year1971
				NTC 4592
рН		3.20	3.60	Year1999
Acidity	% of			NTC 440
expressed as	citric acid	1.10	1.20	Year1971

NUTRITION FACTS

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240 Serving Per Container				
Serving Size	2.8 fl oz (80mL)			
Amount per serving	40			
Calories	42			
	% Daily Value			
Total Fat 0 g	0%			
Saturated Fat Og	0%			
Trans fat Og	0%			
Cholesterol 0 mg	0%			
Sodium 1 mg	0%			
Total Carbohydrate 11g	4%			
Dietary Fiber 1g	5%			
Total Sugars 8g				
Includes 0 g Added Sugars	0%			
Protein 1g				
Vitamin D 0mcg	0%			
Calcio 30mg	1%			
Iron 1mg	1%			
Potassium 133mg	4%			
The % Daily Value (DV) tells you how much a food contributes to a daily diet. 2,000 calori nutrition advice.	5			

MICROBIOLOGICAL SPECIFICATIONS	obic and Anaerobic microorganisms: commercial sterility test achieved; no robial 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 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 chracteristics (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 possile and kept refrigerated or frozen.				
SHELF LIFE	18 months at room temperature for "Bag-in-Box" packaging.				
SAFETY REQUIREMENTS PHYSICAL	DESCRIPTION	SPECIFICATION	TESTING METHOD		
HAZARDS	Skin, seed, fiber, remains of leaves	Absense of strange materials	Sieve 0.5, 1.0 and 1.5 mm		

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

IDENTIFICATION: BATCH - TRACEABILITY