

PRODUCT NAME	LIME 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 lime. Naturally fat-free and cholesterol-free, low content in sodium.			
RAW MATERIAL ORIGIN	Colombia – Boyacá, Santander, Tolima.			
PRODUCT COMPOSITION	Lime 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	6.00	9.4	NTC 440 Year1971
pH TO 20 °C	-	2.20	2.50	NTC 4592 Year 1999
ACIDITY	% Citric acid m/m	4.50	6.00	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 960801
E. Coli count	<10		CFU/g	AOAC 070901

ORGANOLEPTIC CHARACTERISTICS			
DESCRIPTION	ESPECIFICATION		TESTING METHOD
AROMA	Intense and characteristic of the ripe and healthy fruit		NTC 3929 Year 2009
FLAVOR	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.		NTC 3929 Year 2009
APPEARANCE	Uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to the fruit.		NTC 3929 Year 2009
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.		NTC 3929 Year 2009
TEXTURE	Caracteristic of the fruit.		NTC 3929 Year 2009
SAFETY REQUIREMENTS			
HEAVY METALS	UNIT	MAXIMUM	TESTING METHOD
Arsenic	ppm	0,1	AOAC 986.15 Ed.19:2012
Iron	ppm	15	AOAC 985.35 Ed.19:2012
Mercury	ppm	0,01	AOAC 977.15 Ed.19:2012 Modified
Cadmium	ppm	0,05	AOAC 985.35 Ed.19:2012
Zinc	ppm	5	AOAC 985.35 Ed.19:2012
Cooper	ppm	5	AOAC 985.35 Ed.19:2012
Lead	ppm	0,05	AOAC 985.35 Ed.19:2012
PESTICIDES	Multi-waste method for 211 components, isomer, quantification of organochlorine pesticides, organophosphates, carbamates and pyrethroides. 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 (Particles and objects such as glass, splinters, dust, plastic, others)	ESPECIFICATION	TESTING METHOD																																				
Cascara, seed, fiber, remains of leaves	Absence of strange materials	Sieve 0.5, 1.0 y 1.5 mm according to customer's requirements																																				
GENETICALLY MODIFIED ORGANISMS (If the product is, contains or is made from GMOs)	Does this product contain GMOs? Yes____ Not <u>X</u> Are the GMOs supplied labeled to facilitate their management? Yes ____ Not <u>X</u>																																					
ALERGENS	Is this product considered an allergen? Yes: _ Not <u>X</u> May contain traces of sulphytes coming from agricultural activities < 10 ppm																																					
NUTRITIONAL INFORMATION	<table border="1"> <thead> <tr> <th colspan="2">Nutritional information</th> </tr> </thead> <tbody> <tr> <td>Amount per serving</td> <td>80 g</td> </tr> <tr> <td>Energy</td> <td>23 kcal</td> </tr> <tr> <td>Energy of fat</td> <td>0 kcal</td> </tr> <tr> <td colspan="2">Amount per serving</td> </tr> <tr> <td>Total Fat</td> <td>0 g</td> </tr> <tr> <td>Saturated Fat</td> <td>0 g</td> </tr> <tr> <td>Trans fat</td> <td>0 g</td> </tr> <tr> <td>Cholesterol</td> <td>0 mg</td> </tr> <tr> <td>Sodium</td> <td>2 mg</td> </tr> <tr> <td>Total Carbohydrate</td> <td>7,46 g</td> </tr> <tr> <td>Dietary Fiber</td> <td>2,2 g</td> </tr> <tr> <td>Total Sugars</td> <td>2 g</td> </tr> <tr> <td>Protein</td> <td>0,88 g</td> </tr> <tr> <td>Vitamin A</td> <td>18 %</td> </tr> <tr> <td>Vitamin C</td> <td>42,4 %</td> </tr> <tr> <td>Calcio</td> <td>21 %</td> </tr> <tr> <td>Iron</td> <td>0,48 %</td> </tr> </tbody> </table>		Nutritional information		Amount per serving	80 g	Energy	23 kcal	Energy of fat	0 kcal	Amount per serving		Total Fat	0 g	Saturated Fat	0 g	Trans fat	0 g	Cholesterol	0 mg	Sodium	2 mg	Total Carbohydrate	7,46 g	Dietary Fiber	2,2 g	Total Sugars	2 g	Protein	0,88 g	Vitamin A	18 %	Vitamin C	42,4 %	Calcio	21 %	Iron	0,48 %
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PACKAGING AND COMMERCIAL PRESENTATION.	Polyethylene high-barrier bag, 100, 150, 200 and 1000 grams bags. Seven-layer coextruded film composed of LDPE + LLDPE, adhesive, EVOH, pigments, barrier polymers and adhesive resins that meet FDA regulations.	
	Preformed bag with single-use filling valve, 20, 5 and 200kg bags. Outer layer: Polyethylene: 30µm, Polyester: 12µm, Polyethylene: 50µm; Inner lining: Polyethylene + EVOH: 69µm; Contact layer: Polyethylene: 30µm.	
	The packaging materials comply with the applicable legal standards	
SANITARY REGISTRATION	RSIAD12M143999	
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	This puree can be used to prepare sauces, ice creams, desserts, etc., in accordance with the established formulations. To prepare juice, it is recommended to use a dilution of one part of puree adding six parts of water or milk*, plus sugar according to consumer’s taste. *SUGGESTED PREPARATION Product suitable for population older than one year of age.	
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	Lime is very rich in minerals, such as potassium, magnesium, calcium and phosphorus (it also contains sodium, iron and fluorine). It has some vitamins of the B complex (B1, B2, B3, B5, B6, PP).	
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



TECHNICAL DATA SHEET LIME ASEPTIC PUREE

Resolution 2505	Ministerio de Transporte	2004
Resolution 2906	Ministerio de Salud y Protección Social	2007
Resolution 3709	Ministerio de Salud y Protección Social	2015
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. 4-2003

Produced by	Reviewed By	Approved by
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QUALITY ASSURANCE COORDINATOR	QUALITY DIRECTOR	GENERAL MANAGER
		APPROVAL DATE
		July 19th, 2019

CONTROL CHANGES			
VERSION	DESCRIPTION OF THE CHANGE	DATE	RESPONSIBLE
0	Creation of technical data sheet	July 19th, 2019	Alejandro Zapata Suarez