



**FRUIT PUREES**  
MIAMI

TECHNICAL DATA SHEET  
**APPLE ASEPTIC PUREE**

PRODUCT NAME	APPLE PUREE			
<b>PRODUCT DESCRIPTION</b>	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 apple fruit. Naturally fat-free and cholesterol-free, low content in sodium.			
<b>RAW MATERIAL ORIGIN</b>	Chile.			
<b>PRODUCT COMPOSITION</b>	Apple puree reconstituted from concentrate.			
<b>CONDITIONS UPON RECEIPT OF THE FRUIT</b>	<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>			
<b>PROCESS DESCRIPTION</b>	Receipt of raw materials, weighing, cleaning and disinfection, pureeing, refining, pasteurization, aseptic packaging, labeling, packaging, storage, distribution.			
<b>CRITICAL CONTROL POINTS</b>	<ol style="list-style-type: none"> <li>1. Mixing phase (pH)</li> <li>2. Pasteurization (Temperature and holding time)</li> <li>3. Peroxide (Only applies for shelf stable product)</li> </ol>			
PHYSICOCHEMICAL CHARACTERISTICS				
DESCRIPTION	UNIT	MINIMUM	MAXIMUM	TESTING METHOD
<b>SOLUBLE SOLIDS TO 20 °C</b>	°Brix	16.0	18.0	NTC 440 Year1971
<b>pH TO 20 °C</b>	-	3.20	3.50	NTC 4592 Year 1999
<b>ACIDITY</b>	% Citric acid m/m	0.40	0.96	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 960801	



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<i>E. Coli count</i>	<10	CFU/g	AOAC 070901
ORGANOLEPTIC CHARACTERISTICS			
DESCRIPTION	ESPECIFICATION	TESTING METHOD	
<b>AROMA</b>	Intense and characteristic of the ripe and healthy fruit	Sensory Analysis	
<b>FLAVOR</b>	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.	Sensory Analysis	
<b>APPEARANCE</b>	Uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to the fruit.	Sensory Analysis	
<b>COLOR</b>	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.	Sensory Analysis	
<b>TEXTURE</b>	Caracteristic of the fruit.	Sensory Analysis	
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
<b>PESTICIDES</b>	Multi-waste method for 211 components, isomer, quantification of organochlorine pesticides, organophosphates, carbamates and pyrethroides. Including Ditanon and Metidiation and multiresiduous method for the determination of Dithiocarbamates: Ferban, Mancozeb, Maneb, Metiram, Propineb, Thiram, Zineb and other dithiocarbamates,		



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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 and 1.5 mm according to customer's requirements
<b>GENETICALLY MODIFIED ORGANISMS</b> (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>	
<b>ALERGENS</b>	Is this product considered an allergen? Yes: _ Not <u>X</u> May contain traces of sulphytes coming from agricultural activities < 10 ppm	

**NUTRITIONAL INFORMATION**

<b>Nutritional information</b>	
<b>Amount per serving</b>	80 g
<b>Energy</b>	38 kcal
Energy of fat	0 kcal
<b>Amount per serving</b>	
<b>Total Fat</b>	0 g
Saturated Fat	0 g
Trans fat	0 g
<b>Cholesterol</b>	0 mg
<b>Sodium</b>	0 mg
<b>Total Carbohydrate</b>	10,21 g
Dietary Fiber	1 g
Total Sugars	8,08 g
<b>Protein</b>	0,22 g
Vitamin A	30 %
Vitamin C	3,2 %
Calcio	4 %
Iron	0,06 %



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<p><b>PACKAGING AND COMMERCIAL PRESENTATION.</b></p>	<p>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.</p> <p>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.</p> <p>The packaging materials comply with the applicable legal standards</p>	
<p><b>SANITARY REGISTRATION</b></p>	<p>PSA-0002466-2020</p>	
<p><b>SHELF LIFE</b></p>	<p>* 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.</p>	
<p><b>IDENTIFICATION: BATCH – TRACEABILITY</b></p>	<p>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.</p>	
<p><b>FORM OF CONSUMPTION AND INTENDED USE</b></p>	<p>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 two parts of water or milk*, plus sugar according to consumer's taste. * <b>SUGGESTED PREPARATION</b>          Product suitable for population older than one year of age.</p>	
<p><b>HANDLING AND TRANSPORTATION</b></p>	<p>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.</p>	
<p><b>HEALTH INFORMATION</b></p>	<p>The apple is rich in vitamins and minerals, reduces cholesterol levels and blood glucose because it has substances such as methionine and pectin.</p>	
<p align="center"><b>APPLICABLE REGULATIONS</b></p>		
<p><b>NAME</b></p>	<p><b>ENTITY</b></p>	<p><b>YEAR</b></p>
<p>Resolution 3929</p>	<p>Ministerio de Salud y Protección Social</p>	<p>2013</p>
<p>Resolution 5109</p>	<p>Ministerio de Salud y Protección Social</p>	<p>2005</p>
<p>Resolution 2674</p>	<p>Ministerio de Salud y Protección Social</p>	<p>2013</p>
<p>Decree 60</p>	<p>Ministerio de Salud y Protección Social</p>	<p>2002</p>
<p>Resolution 333</p>	<p>Ministerio de Salud y Protección Social</p>	<p>2011</p>
<p>Resolution 2505</p>	<p>Ministerio de Transporte</p>	<p>2004</p>



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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
Alejandro Zapata Suarez	Rocio Duque Jamaica	Daniel Gaviria Valenzuela
<b>QUALITY ASSURANCE COORDINATOR</b>	<b>QUALITY DIRECTOR</b>	<b>GENERAL MANAGER</b>
		<b>APPROVAL DATE</b>
		May 14th, 2020

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