FRUIT PUREES
MIAMI

TECHNICAL DATA SHEET

PEAR ASEPTIC PUREE

PRODUCT NAME	PEAR 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 pear fruit. Naturally fat-free and cholesterol-free, low content in sodium.
RAW MATERIAL ORIGIN	Chile.
PRODUCT COMPOSITION	Pear puree reconstituted from concentrate.
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	16.0	18.0	NTC 440 Year1971
pH TO 20 °C	-	4.00	4.80	NTC 4592 Year 1999
ACIDITY	% Citric acid m/m	0.11	0.55	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	Sensory Analysis
FLAVOR	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.	Sensory Analysis
APPEARANCE	Uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to the fruit.	Sensory Analysis
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.	Sensory Analysis
TEXTURE	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 Modificated
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 pyrethrodes. Including Ditianon and Metidiation and multiresiduous method for the determination of Dithiocarbamates: Ferban, Mancozeb, Maneb, Metiram, Propineb, Thiram, Zineb and other dithiocarbamates,		

<table>
<tr><td></td><td colspan="2">according to the Permissible Limits Codex Alimentarius, European Community (MRL, MLS).</td></tr>
<tr><td colspan="3">SAFETY REQUIREMENTS-PHYSICAL HAZARDS</td></tr>
<tr><td>DESCRIPTION
(Particles and objects such as glass, splinters, dust, plastic, others)</td><td>ESPECIFICATION</td><td>TESTING METHOD</td></tr>
<tr><td>Cascara, seed, fiber, remains of leaves</td><td>Absence of strange materials</td><td>Sieve 0.5, 1.0 and 1.5 mm according to customer’s requirements</td></tr>
<tr><td>GENETICALLY MODIFIED ORGANISMS
(If the product is, contains or is made from GMOs)</td><td colspan="2">Does this product contain GMOs? Yes____ Not _X__
Are the GMOs supplied labeled to facilitate their management? Yes ___ Not _X_</td></tr>
<tr><td>ALERGENS</td><td colspan="2">Is this product considered an allergen? Yes: _ Not _X_
May contain traces of sulphytes coming from agricultural activities < 10 ppm</td></tr>
<tr><td>NUTRITIONAL INFORMATION</td><td colspan="2">
Nutritional information
Amount per serving 80 g
Energy 46 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 1 mg
Total Carbohydrate 12,18 g
Dietary Fiber 2,5 g
Total Sugars 7,8 g
Protein 0,29 g
Vitamin A 20 %
Vitamin C 3,4 %
Calcio 7 %
Iron 0,14 %
</td></tr>
</table>

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	PSA-0002466-2020
SHELF LIFE	* 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.
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 two 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	Pears contain good amounts of copper, iron, potassium, manganese, and magnesium, along with B vitamins such as folates, riboflavin, and pyridine (vitamin B6).

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

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
Alejandro Zapata Suarez	Rocio Duque Jamaica	Daniel Gaviria Valenzuela
QUALITY ASSURANCE COORDINATOR	**QUALITY DIRECTOR**	**GENERAL MANAGER**
		APPROVAL DATE
		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