



FRUIT PUREES
MIAMI

TECHNICAL DATA SHEET
RUBY RED PRICKLY PEAR ASEPTIC PUREE

PRODUCT NAME	PRICKLY PEAR PUREE	
PRODUCT DESCRIPTION	<p>Natural product, not diluted, 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 better conservation.</p> <p>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.</p>	
SCIENTIFIC NAME	Opuntia ficus indica	
ORIGIN OF FRUIT	Mexico	
PHYSICOCHEMICAL SPECIFICATIONS	Total Soluble Solids (° Brix)	12 – 14
	Titrateable Acidity (% as citric acid)	0.4 – 1.0
	pH	3.8 – 4.5
	Consistency (Bostwick)	Max. 24.0 cm (measured at 14 °Brix for 30 sec.)
MICROBIOLOGICAL SPECIFICATIONS	Total Plate Count, TPC	< 10 CFU
	Coliforms	< 10 CFU
	Yeast and Mold	< 10 CFU
	Aerobic Thermophilus	< 10 CFU
	Heat Resistant Molds	(HRM) Absent
	Howard Mold (%)	Max. 12 in 100 fields
ORGANOLEPTIC SPECIFICATIONS	Color:	Red, characteristic of processed Ruby Red Prickly Pear
	Aroma and Flavor:	Typical of processed Ruby Red Prickly Pear, free from off odors or flavors.
INGREDIENTS	99.50% Conventional Ruby Red Prickly Pear, 0.25% Ascorbic Acid and 0.25% Citric Acid.	
PACKAGING	High barrier aseptic bag inside box with 20.0 Kg net weight (44.0 Lb). High barrier aseptic bag inside conical steel drum with 230.0 Kg net weight (507.06 Lb). Each drum or box is clearly labeled with processor's name, address, processing date, expiration date, net weight, lot number, drum number, and product code for traceability.	
SHELF LIFE	12 months from production date.	
STORAGE	Store in a clean dry and covered area away from direct sunlight at ambient temperature below 35 °C	
SHIPPING CONDITIONS	The product is shipped in clean containers at ambient temperature. Every shipment will include a Certificate of Analysis, which will have actual test results for said lot or lots for all parameters tested by GAIA fruits.	
EXPECTED USE	As an ingredient for the manufacture of juices, nectars, sweets, ice cream, sauces, creams, breads, pastries, prepared food, baby food, jams and ates.	
REASONABLY EXPECTED USE	It is important its subsequent industrialization, in which can be diluted, mixed or added into another process in which the sensory and nutritional characteristics of the product will change for the benefit of potential consumers.	
INAPPROPRIATE, BUT REASONABLY EXPECTED USE	Does not apply	



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VULNERABLE CONSUMERS	Diabetic patients and babies under 12 months (in the case of purees with more than 14 ° Brix)		
APPLICABLE REGULATIONS	Analysis	Used Method for Determination	Permitted Range
	Aerobic Mesophilic and Aerobic Thermophilic	AOAC Official Method 990.12 Incubate 48 h ± 3 h at 35 °C ± 1 °C.	Petrifilm AC plate count recommended range is between 25 - 250 CFU
	Coliforms	AOAC Official Method 991.14 Incubate 24 h ± 2 h at 35 °C ± 1 °C.	Petrifilm CC plate count recommended range is between 15 - 150 CFU
	Yeast and Mold	AOAC Official Method 997.02 Incubate 5 days between 21 - 25 °C	Desirable counts between 15 - 150 CFU
	HRM	Detection and Enumeration of Heat-Resistant Molds. Beuchat, L.R. and Pitt, J.I. Chapter 21, Pp 217-222.	Negative
	BW	NMX-F-322-S-1978 It depends on the fruit. Consistency Determination. of Ketchup Tomato Sauce.	It depends on the fruit. it is measured at 14 °Brix Except Apple at 15 °Brix.
	Titrateable Acidity	AOAC Official Method (2000) 939.05	It depends on the fruit.
	pH	AOAC Official Method 981.12 chapter 42, page 2	It depends on the fruit.
	Soluble Solids	Refractometry AOAC Official Method 969.38 B (1990)	It depends on the fruit.