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PRODUCT NAME	LEMON CLOUDY PUREE					
	Natural product, undiluted, not concentrated, not fermented, preservative-free,					
PRODUCT DESCRIPTION	obtained from the reconstitution of Lemon concentrate, made from clean, ripe and healthy lemons.					
RAW MATERIAL ORIGIN	and healthy lemons. Argentina					
PRODUCT COMPOSITION	-	constituted fr	om concentrate asco	arbic acid (antioxidant)		
FRODUCT COMPOSITION	Lemon puree reconstituted from concentrate, ascorbic acid (antioxidant). The vehicle (floors, ceilings, tarps, etc.) and the packages must be clean and in					
	-			the desired characteristics of		
	•	•	•	e products must comply with		
				as cleanliness; refrain from		
	using jewelry at	-	-			
CONDITIONS UPON RECEIPT	0		0.	cilities is selected by quality		
OF THE FRUIT			•	e accepted at their optimum		
	state of maturi	ty, healthy, fr	esh looking and witl	h a firm consistency, free of		
	insect attacks ar	nd diseases im	pairing the internal c	uality of the fruit, free of any		
	abnormal exteri	nal humidity a	nd of any strange od	or and /or flavor. After, fruits		
	are cleaned and	disinfected. N	Ion-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.					
	1. Mixing phase (pH)					
CRITICAL CONTROL POINTS	2. Pasteurization (Temperature and holding time)					
	3. Peroxide (Only applies for shelf stable product)					
		EMICAL CHAR				
DESCRIPTION	UNIT	MINIMUM	MAXIMUM	TESTING METHOD		
SOLUBLE SOLIDS TO 20 °C	°Brix	6.0	9.0	NTC 440 Year 1971		
				NTC 440		
рН ТО 20 °С	-	2.20	2.60	Year 1971		
	% Citric acid			NTC 440		
ACIDITY	m/m	7.40	8.00	Year 1971		
	-	OGICAL CHAR	ACTERISTICS	1001 107 1		
DESCRIPTION	MICROBIOLOGICAL CHARACTERISTICS ESPECIFICATION UNIT TESTING ME			TESTING METHOD		
Commercial sterility test						
(Aerobic and Anaerobic	Satisfac	ctory	Cualitative	NTC 4433		
Microorganisms)						
	Absence/Presence					
L. monocytogenes	Absence		(Cualitative)	AOAC 061506		
Salmonella sp	Absence Absence/Presence (Cualitative AOAC 061203					
E. Coli count	<10		CFU/g	AOAC 070901		
	ORGANOLEPTIC CHARACTERISTICS					
DESCRIPTION	ESPECIFIC	CATION	TEST	ING METHOD		



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			n			
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		Sensory Analysis			
	flavor.					
			Sensory Analysis			
	matters, admitt	-				
APPEARANCE	separation of phase					
AFFEARANCE	the minimum presence of pieces, dark particles					
	inherent to the frui					
	Intense and homog		Sensory Analysis			
	characteristic of fr			, ,		
COLOR	present a slight ch	ange of				
	color due to the natural					
	process of oxidation.					
TEXTURE		and homogenous. Sensory Analysis		Sensory Analysis		
	Free of strange particles.					
	SAFETY REQUIREMENTS					
HEAVY METALS	UNIT	r		TESTING METHOD		
Arsenic	mg/Kg ó ppm			AOAC 986.15. Ed. 21:2019		
Iron	mg/Kg ó ppm			AOAC 985.35. Ed. 21:2019 AOAC 977.15. Ed. 21:2019		
Mercury	mg/kg o ppm	Kg ó ppm 0,01 AC		Modified		
Cadmium	mg/Kg ó ppm	0,05		AOAC 985.35. Ed. 21:2019		
Zinc	mg/Kg ó ppm	5		AOAC 985.35. Ed 21:2019		
Cooper	mg/Kg ó ppm	5		AOAC 985.35. Ed. 21:2019		
Lead	mg/Kg ó ppm			AOAC 985.35. Ed. 21:2019		
	Multi-waste meth	od for	d for 211 components, isomer, quantification o			
PESTICIDES				hates, carbamates and pyrethrodes.		
	-			nd multiresiduous method for the		
				rban, 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 ESPECIFICATION TESTING METHOD						
Particles and objects such as	ESPECIFICATION		Filters and sieves			
glass, splinters, dust, plastic,	Absence of strange materials Filters and sieves					
others.						
GENETICALLY MODIFIED	Does this product c	ontain Gl	MOs? Yes	Not X		
ORGANISMS				te their management? Yes Not		
(If the product is, contains or is						
made from GMOs)						



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ALERGENS		considered an allergen? Yes:		tivitios < 10 nom	
	May contain traces of sulphytes coming from agricultural activities < 10 NUTRITION FACTS				
		240 serving per container		-	
		Serving size	2.8 fl oz (80mL)	-	
		Amount per serving Calories	21		
		Saluties Solution States State			
		Total Fat 0 g			
	Saturated Fat Og Trans fat Og Cholesterol 0 mg		0%		
			0%		
			0%		
	Sodium 2 mg		0%]	
NUTRITIONAL INFORMATION	Total Carbohydrate 1g		1%		
NOTRITIONAL INFORMATION		Dietary Fiber 1g.	3%		
		Total Sugars 1g			
		Includes 0 g Added Sugars	0%	-	
		Protein 1g			
		Vitamin D 0mcg	0%		
		Calcio 21mg	2%		
		Iron 1mg	3%		
		Potassium 110mg	3%		
	The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.				
PACKAGING AND COMMERCIAL	 * Polyethylene high-barrier bag, 100, 150, 200 and 1000 grams bags. * Preformed bag with single-use filling valve, 20, 5, 2 and 200 Kg bags. Packed in first-use cardboard boxes, or cylindrical or conical metal drums with double polyethylene bag. 				
PRESENTATION.					
		The packaging materials comply with the applicable legal standards.			
SANITARY PERMIT	PSA-0002466-2020				
		oom temperature for Polyet	nyiene high-bari	rier bags, stored at	
	room temperat				
	 * 18 months for "Bag-in-Box" packaging, stored at room temperature. * 24 months in the previous packing materials, stored at freezing temperatur 				
SHELF LIFE					
	-18°C * 12 months stored at refrigeration temperature, in the previous packing				
	materials.				
IDENTIFICATION: BATCH -	The lot is identi	fied with the expiration date	as: Day (numbe	rs) Month (letters)	
TRACEABILITY	Year (numbers)				
		ber is a code assigned by Al	imentos SAS to a	guarantee product	
	traceability.				
FORM OF CONSUMPTION					
	Ingredient used as raw material of industrial use in the elaboration of nectars,				
AND INTENDED USE	jams, jellies, baby foods, ice creams, etc.				



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HANDLING AND TRANSPORTATION HEALTH INFORMATION	 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. Lemon 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			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 4506		Ministerio de Salud y Protección Social	2013	
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. 2020	

Produced by	Reviewed By	Approved by
Alejandro Zapata Suarez	Rocio Duque Jamaica	Rocio Duque Jamaica
		QUALITY MANAGER
QUALITY ASSURANCE COORDINATOR	QUALITY MANAGER	APPROVAL DATE

CONTROL CHANGES					
VERSION	DESCRIPTION OF THE CHANGE	DATE	RESPONSIBLE		
0	Creation of technical data sheet	Apr 23th, 2020	Alejandro Zapata Suarez		
1	modification of physicochemical parameters	Apr 24th, 2020	Alejandro Zapata Suarez		
2	renewal of sanitary permit	May 14th, 2020	Alejandro Zapata Suarez		
3	Change raw material origin	Jul 8, 2021	Rocio Duque		
4	Update of technical sheet	April 18, 2022	Alejandro Zapata Suarez		