

	FINISHED PRODUCT TECHNICAL SPECIFICATION	
	PLUM PUREE 30/32 °BRIX	
CODE: ETPC 002	Date Emission: 14/01/2016	Valid Version: 02
	Review Date: 30/08/2017	Page 1 de 3

KIND OF PRODUCT	PLUM PUREE 30/32 °BRIX
CLIENT	N/A
FORMAT	55 GALONS
DESCRIPTION OF PRODUCT	Homogeneous and uniform product obtained by washing, pitting, pulping, finishing and concentrating fresh, mature and sound plum. All raw materials and the process involved in the preparation of this product are in accordance with good manufacturing practices and under strict sanitary conditions.
INGREDIENTS	Fresh plums and ascorbic acid.
DOSE ASCORBIC ACID	200 - 500 ppm
ORIGIN OF INGREDIENTS	Plums: regions of Chile. Ascorbic acid: China.
SECURITY AND AUTHENTICITY	This product is manufactured under the standards of Good Manufacturing Practices, according to the principles recommended by the Codex Alimentarius. This product is free of allergens and genetically modified organisms (GMOs) has not been subjected to any radiation process. It is a natural product, free of preservatives, colorants, sugar or sweeteners.
CONTAMINANTS	The pesticide residues and heavy metals comply with national legislation and with the limits established by the legislation of the country of destination.
INTENDED USE	Plum pulp is used as raw material base for the production of juices, nectars, jams, compotes, Baby Foods, Pastry, Fruit Filled Cookies and stabilized for cereals and others.
VULNERABLE POPULATION GROUP	This type of product will NOT recognize Vulnerable Groups, being suitable for consumption by the Food Groups: Vegetarian, Lacto, Ovo-Lacto Vegetarian, Celiac, phenylketonuria, Kosher and Other.
CERTIFICATIONS	This product is certified Kosher and Halal. Agrozzi possesses Certification BRC, Organic and Smeta.

PHYSICAL - CHEMICAL CHARACTERISTICS

Parameters	Range
Screen	0.020" (0.5 mm), 0.024" (0.6 mm).
°Brix	30 - 32 (Direct Refractometry)
Bostwick	< 14 cm (Bostwick 15 °Brix, 20 °C, 30 sec)
H.M.C.	< 24 % (Howard Mould Count).
pH	2,1 - 4,0 (Reading Direct Potenciometric)
Acidity	1,5 - 4,5 (Citric Acid Direct)
Color a/b	≥ 2,2 (Method Hunter Lab, dilution at 8.5°Brix)

ORGANOLEPTIC CHARACTERISTICS

Qualitative description	
Color	Dark red violet.
Flavor	Characteristic of variety.
Aroma	Characteristic of variety.

Realized by: Giselle Araya /Development Engineer	Verified by: Patricio Verdugo/R&D Head	Approved by: Christian Rubio/Technical Manager
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MICROBIOLOGICAL CHARACTERISTICS

Parameters	Range
Total plate count	< 10 cfu/g
Yeast and mold	< 10 cfu/g
Lactobacillus	Absence.

NUTRITIONAL CHARACTERISTICS

	100 g	UM
Energy	129	Kcal
	538	KJ
Total fat	0,3	g
Cholesterol	0,0	mg
Sodium	41,8	mg
Total carbohydrates	30,1	g
Dietary fiber	2,9	g
Sugars	18,7	g
Protein	1,4	g
Vitamin A	69,9	ug RE
Vitamin C	25,0	mg
Vitamin D	N.D.	ug
Calcium	25,2	mg
Iron	3,45	mg
Potasio	543	mg

N.D.: Not Detected

DEFECTS

Foreign materials Absence.

CONDITIONS OF STORAGE AND TRANSPORT

Shelf life 2 years from production date.

Storage The product can be stored outdoors at temperatures below 37 °C in places clean and arranged with no more than 4 pallet maximum stacking height. Prolonged storage temperatures above 35 °C can reduce the organoleptic quality of the product.

Transport The product is transported to temperature set in metallic containers or trucks that expire with all the conditions hygienic - sanitary for the food transport.

Certificates of analysis The certificates of analysis are available at call of the client.

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CHARACTERISTICS OF THE PACKING AND PACKING

Packaging	55 gallons Aseptic bag.
Protective Packaging	55 gallons polyethylene bag
Packing	58 gallons metallic drum.

The primary packing complies with FDA regulations and European food packaging.

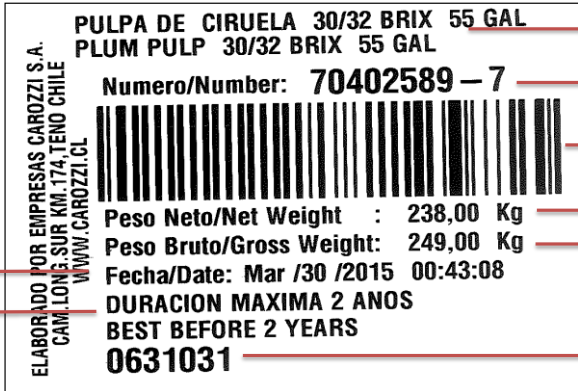
CHARACTERISTICS PALLETIZING

Pallet size	1,15 X 1,15
Form Palletizing	4 drums per pallet.

SPECIAL RECOMMENDATIONS	Best before 2 years from the date of manufacture of the product.
	In the event of detecting a bulge or aseptic bag with indication of this, the product should not be used.
	Once opened consume immediately, otherwise keep refrigerated at 5 ° C for no more than 24 hrs.

INFORMATION TRACEABILITY AND LABELING

Label sample

		Product description
		Number of package
		Bar code
		Net weight
		Gross Weight
Date and Hour of		
Best Before		Product code

* For purposes of traceability please provide the batch number stated on the label.

CHANGE CONTROL		
Date	Version	Description of Modification
14-01-2016	01	Updating and modifying general format.
16-12-2016	01	Update of Compliance limits for heavy metals and pesticides
13-01-2017	02	Specification update according to 2016 production.
08-02-2017	02	Carozzi corporate logo is included in the header.
20-04-2017	02	Change of corporate logo of Carozzi.
30-08-2017	02	Results of vitamin D, dietary fiber and potassium are incorporated into the nutritional information.

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