

EPT-05-015



## FINISHED PRODUCT SPECIFICATION

### Name: Frozen Passion Fruit Juice Concentrate

<b>DESCRIPTION:</b>	100% Natural, intense, yellow-orange color, that has a homogeneous creamy texture obtained from top quality, naturally ripe passion fruit. Manufactured according GMP down in CFR Title 21 part 110 y 120, packed under strict sanitary hygiene conditions, only thermal and mechanical processes are used, GMO free (Genetically Modified Organism), free from preservatives. Water from single-strength juice is partially evaporated, pasteurized packed and frozen for its conservation.	
<b>VARIETY</b>	<i>Pasiflora edulis -Flavicarpa</i>	
<b>USES:</b>	To be used in the food, beverage and dairy industries for the elaboration of nectars, juices, jams, jellies, baby food, ice creams etc.	
<b>General Specifications</b>		
<b>Chemical and Physical specifications</b>	<b>Specification</b>	<b>Method Reference Number</b>
° Brix	50 ± 0.5	ISO 2173
Cítric Acidity (%)	10-16	ISO 750
PH	2.6 – 3.3	ISO 1842
Colored specs /10g	5	NTC-440
<b>Microbiologic Specifications</b>		
Aerobic Mesofiles count ufc/gr	<1000	ISO 4833
Yeast count ufc/gr	<200	ISO 21527-1 / NTC 5698-1
Mold count ufc/gr	<100	ISO 21527-1 / NTC 5698-1
Lactobacillus count ufc/gr	<10	ISO 15214 / NTC 5034
Total coliforms count ufc/g	<10	ISO 4832
E.coli, ufc/g	<10	ISO 4832
Sulfite-reducing spore count ufc/g	<10	ISO 15213
Psicrofiles count ufc/g	<10	IO-05-037
<b>Organoleptic characteristics</b>	Typical of ripe passion fruit, with no foreign flavor or aroma.	
<b>HEAVY METALS AND PESTICIDES RESIDUES</b>	Product free of Heavy metals and Pesticides residues.	
<b>ALLERGEN</b>	Free of Allergens.	
<b>NET CONTENT PER DRUM IN KILOS</b>	250 ± 1% kg	
<b>PACKAGING CHARACTERISTICS</b>	Poly bag-in-drum system. Poly bag (LLDPE) protected by other plastic poly bag. Security tamper proof seals are placed in all drums. Drums are labeled with the name of the product, date of production, °Brix, net weight, gross weight, drum and lot numbers.	
<b>SHELF LIFE</b>	18 months from date of production if product is kept sealed and at -18°C (0° F).	
<b>STORAGE</b>	Avoid direct sun light, away from any toxic or hazardous materials, as per any other food product. Ideal storing temperature -18° C (°F).	
<b>TRANSPORT CONDITIONS:</b>	Frozen, reefer FCL (-18°C). Avoid abrupt movement.	

<b>Made by:</b>	<b>Checked and Approved by:</b>
<b>Signature:</b>	<b>Signature:</b>
<b>Name: GLENYS MOLINA</b>	<b>Name: MELIZA GUEVARA</b>
<b>Function: Quality Assistant</b>	<b>Function: Quality Director</b>
<b>Date:</b> DDMMMAAAA	