

APPLE PUREE CONCENTRATE

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| PRODUCT DESCRIPTION | Apple Puree Concentrate 30-32° Brix, is a natural product, prepared from fresh fruits, which are clean, sound and properly mature. |
| VARIETY | Red Delicious, Granny Smith |
| MANUFACTURING PROCESS | All processes involved in the preparation of this product are in accordance with Good Manufacturing Practices and HACCP (Hazard Analysis and Critical Control Points) Systems. Kosher Certified. Halal Certified. |
| PESTICIDE RESIDUE | Apple Puree Concentrate is in accordance with, FAO/WHO Joint Meeting on Pesticides (JMPR), Codex Alimentarius Commission and European Union regulations |
| GMO | Apple Puree Concentrate does not contain Genetically Modified Organisms. |
| QUALITY SPECIFICATIONS | |
| REFINING | 0,5 mm |
| SOLUBLE SOLIDS | 31 +/-1 °Brix |
| ACIDITY | 0.40 – 1.60 gr% malic acid |
| PH | Máx. 4.20 |
| ASCORBIC ACID | Máx. 700 ppm |
| CONSISTENCY BOSTWICK | 5 – 15 cm (at 15 °Brix-20°C-30 second) |
| HUNTER Lab COLOR (at 15 °Brix) | L: Min 41 |
| MOULD COUNT(Howard) | 20 % Max. |
| TOTAL COUNT | 10 ufc/gr. Max. |
| YEAST | 10 ufc/gr. Max. |
| MOULD COLIFORMS | 10 ufc/gr. Max. Absence |
| FLAVOR/AROMA | Characteristics of fresh mature apple. |
| PACKAGING | Aseptically filled in Scholle or Goglio bag (55 gallons), and contained into conical metallic drum, with lid and hoop of zinc and a security seal. Each four drums are placed on wooden pallet with thermal treatment according to NIMF N°15 Norm. |
| SHELF LIFE | Twenty four months from the production date. |
| STORAGE CONDITIONS | In clean, dry warehouse at room temperature. |
| STATEMENT OF AUTHENTICITY | Product natural, without Sugar added. |

This product is made according to the standards set by the Argentine Food Code (CAA), Art.1051 (Res.2067,October 11,1988) and Art.3 (Res.1542,September 12,1990)