

## ORGANIC PEAR PUREE SINGLE STRENGTH

<b>PRODUCT DESCRIPTION</b>	Organic Pear Puree Single Strength, is a natural product, prepared from fresh fruits, which are clean, sound and properly mature.
<b>MANUFACTURING PROCESS</b>	All processes involved in the preparation of this product are in accordance with Good Manufacturing Practices and Hazard Analysis and Critical Control Point (HACCP) Systems. Kosher Certified, Halal Certified. Certified Organic to the USDA – NOP. Accredited IFOAM
<b>GMO</b>	Pear Puree does not contain Genetically Modified Organisms.
<b>QUALITY SPECIFICATIONS</b>	
<b>REFINING</b>	0,5 mm
<b>SOLUBLE SOLIDS</b>	12 – 16 °Brix
<b>ACIDITY</b>	0.20 – 0.60 gr% citric acid anhydrous.
<b>PH</b>	Max 4.30
<b>ASCORBIC ACID</b>	Max. 700 ppm
<b>CONSISTENCY BOSTWICK</b>	< 7 cm ( Bostwick Direct -20°C - 5 second)
<b>HUNTER Lab COLOR</b>	L: 48
<b>MOULD COUNT(Howard)</b>	16 % Max.
<b>TOTAL COUNT</b>	10 ufc/gr. Max.
<b>YEAST</b>	10 ufc/gr. Max.
<b>MOULD</b>	10 ufc/gr. Max
<b>COLIFORMS</b>	Absence
<b>FLAVOR/AROMA</b>	Characteristics of fresh mature Pear.
<b>PACKAGING</b>	Aseptically filled in Sholle 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.
<b>SHELF LIFE</b>	Twenty four months from the production date.
<b>STORAGE CONDITIONS</b>	In clean, dry warehouse at room temperature.
<b>STATEMENT OF AUTHENTICITY</b>	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)