

## QUINCE PUREE

<b>PRODUCT DESCRIPTION</b>	Quince Puree 12-18° Brix, is a natural product, prepared from fresh fruits, which are clean, sound and properly mature.
<b>VARIETIES</b>	Inta, Champion.
<b>MANUFACTURING PROCESS</b>	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
<b>PESTICIDE RESIDUE</b>	Quince Puree is in accordance with, FAO/WHO Joint Meeting on Pesticides (JMPR), Codex Alimentarius Commission and European Union regulations.
<b>GMO</b>	The Quince Puree does not contain Genetically Modified Organisms.
<b>QUALITY SPECIFICATIONS</b>	
<b>REFINING</b>	1.5 mm
<b>SOLUBLE SOLIDS</b>	12 - 18 °Brix
<b>ACIDITY</b>	0.50 – 1.30 gr% citric acid anhydrous.
<b>PH</b>	< 4.1
<b>CONSISTENCY BOSTWICK</b>	< 6 cm ( at 12 °Brix-20°C-30 second)
<b>HUNTER Lab COLOR</b>	L: Min 38 (at 12 °Brix)
<b>MOULD COUNT(Howard)</b>	30 % Máx.
<b>TOTAL COUNT</b>	10 ufc/gr.Max.
<b>YEAST</b>	10 ufc/gr.Max.
<b>MOULD COLIFORMS</b>	10 ufc/gr.Max. Absence
<b>FLAVOR</b>	Characteristics fresh mature quince.
<b>PACKAGING/SHIPPING</b>	Product packed in 55–60 gallon, high barrier aseptic bag, contained in metal drum, with a lid and hoop of zinc with adjustment lever and a security seal.
<b>SHELF LIFE</b>	Twenty four months from the production date.
<b>STORAGE CONDITIONS</b>	Store drums in clean, dry warehouse at room temperature.
<b>STATEMENT OF AUTHENTICITY</b>	Product is 100 % puree natural, of Quince, without Additives, and no 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)