

PEAR PUREE CONCENTRATE

PRODUCT DESCRIPTION	Pear Puree Concentrate 30-32° Brix, is a natural product, prepared from fresh fruits, which are clean, sound and properly mature.
MANUFACTURING PROCESS	All processes involved in the preparation of this product are in accordance with Good Manufacturing and HACCP (Hazard Analysis and Critical Control Points) Systems. Kosher certified. Halal Certified.
PESTICIDE RESIDUE	Pear Puree Concentrate is in accordance with, FAO/WHO Joint Meeting on Pesticides (JMPR), Codex Alimentarius Commission and European Union regulations.
GMO	Pear Puree Concentrate does not contain Genetically Modified Organisms.
QUALITY SPECIFICATIONS	
REFINING	0,5 mm
SOLUBLE SOLIDS	30 – 32 °Brix
ACIDITY	0.40 – 1 gr% citric acid anhydrous.
PH	< 4.3
ASCORBIC ACID	Max.700 ppm
CONSISTENCY BOSTWICK	7 – 14 cm (at 12 °Brix-20°C-30 second)
HUNTER Lab COLOR	L: Min 45 (at 12 °Brix)
MOULD COUNT(Howard)	20 % Máx.
TOTAL COUNT	10 ufc/gr.Max.
YEAST	10 ufc/gr.Max.
MOULD	10 ufc/gr.Max.
COLIFORMS	Absence
FLAVOR/AROMA	Characteristics of fresh mature pear
PACKAGING	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.
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)