

ORGANIC APPLE PUREE CONCENTRATE

PRODUCT DESCRIPTION	Organic Apple Puree Concentrate 36-38° Brix, is a natural product, prepared from fresh fruits, which are clean, sound and properly mature.
VARIETIES	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. Certified Organic to the USDA – NOP. Accredited IFOAM
GMO	Apple Puree Concentrate does not contain Genetically Modified Organisms.
QUALITY SPECIFICATIONS	
REFINING	1 mm
SOLUBLE SOLIDS	37 +/-1 °Brix
ACIDITY	0.8 – 1.3 gr% malic acid
PH	Máx. 4.20
ASCORBIC ACID	Max.700 ppm
CONSISTENCY BOSTWICK	8 – 13 cm (at 15 °Brix-20°C-30 second)
HUNTER Lab COLOR (at 12 °Brix)	L: 40– 45 a: Max. 4 b: 14 – 18
MOULD COUNT(Howard) TOTAL COUNT	24 % Max. 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 Sholle or Goglio bag (55 gallons), and contained into conical metallic drum, with lid and hoop of zinc and a numbered 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 100 % natural, without Preservatives, 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)