

ORGANIC PEACH PUREE SINGLE STRENGTH

PRODUCT DESCRIPTION

Organic Peach Puree Single Strength is a natural product, prepared from fresh fruits, which are clean, sound and properly mature.

VARIETIES: Hesse- Rizzi- Pavia Catherina.

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 and Halal Certified. Certified Organic to the USDA – NOP.

GMO: The Organic Peach Puree Single Strength doesn't contain Genetically Modified Organisms.

QUALITY SPECIFICATIONS

a. Physicochemical Parameters

Appearance	Homogeneous smooth puree
Refining	0.8 mm
Soluble Solids	12 – 16 °Brix
Acidity	0.3 – 0.8 g% (citric acid anhydrous)
pH	Max 4.2
Consistency Bostwick	4 -12 cm (Direct – 20°C – 30 second)
Color Hunter Lab	L: Mín 42 (Direct)
Flavor/Aroma	Characteristic of fresh mature peach.

b. Microbiological Parameters

Mould Count (Howard)	12% Máx.
Total Count	12 ufc/gr Máx.
Yeast	12 ufc/gr Máx.
Mould	12 ufc/gr Máx.
Coliforms	Absence

PACKAGING/SHIPPING

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: Store drums in clean, dry warehouse at room temperature, < 35 °C.

STATEMENT OF AUTHENTICITY: Product 100% natural, no sugar added.

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