

## ORGANIC APRICOT PUREE CONCENTRATE

<b>PRODUCT DESCRIPTION</b>	Organic Apricot Puree Concentrate 30 – 32 ° Brix, is a natural product, prepared from fresh fruits, which are clean, sound and properly mature.
<b>VARIETIES</b>	Tilton, Royal, Bandera Española.
<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. Certified Organic to the USDA – NOP. Accredited IFOAM
<b>GMO</b>	Apricot Puree Concentrate does not contain Genetically Modified Organisms.
<b>QUALITY SPECIFICATIONS</b>	
<b>REFINING</b>	0,5 mm
<b>SOLUBLE SOLIDS</b>	30 – 32 °Brix
<b>ACIDITY</b>	2.40 – 2.90 gr% citric acid anhydrous.
<b>PH</b>	3.40 – 3.80
<b>CONSISTENCY BOSTWICK</b>	9 – 13 cm ( at 12 °Brix-20°C-30 second)
<b>HUNTER Lab COLOR ( at 12 °Brix)</b>	L: Min 36 a: Min 12 b: Min 21
<b>MOULD COUNT(Howard) TOTAL COUNT YEAST MOULD COLIFORMS</b>	20 % Max. 10 ufc/gr. Max. 10 ufc/gr. Max. 10 ufc/gr. Max. Absence
<b>FLAVOR/AROMA</b>	Characteristics of fresh mature apricot.
<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 100 % natural, without Additives or 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)