DATE OF LAST REVISION: May-13

PRUNE PUREE CONCENTRATE

PRODUCT DESCRIPTION	Prune Puree Concentrate 30-32 ^o Brix, is a natural product, obtained by water evaporation from prune.
VARIETIES	D'Agen
MANUFACTURING PROCESS	All processes involved in the preparation of this product are in accordance with Good Manufacturing Practices and produced under sanitary conditions. Kosher certified.
PESTICIDE RESIDUE	Prune Puree Concentrate is in accordance with, FAO/WHO Joint Meeting on Pesticides (JMPR), Codex Alimentarius Commission and European Union regulations.
GMO	The Prune Puree Concentrate does not contain Genetically Modified Organisms.
FOREIGN MATTER	Practically free
QUALITY SPECIFICATIONS	
REFINING	0,5 or 2,5 mm
SOLUBE SOLIDS	30 – 32 ºBrix
ACIDITY	0.50– 1.00 gr% citric acid anhydrous.
РН	< 4.2
CONSISTENCY BOSTWICK	12 – 18 cm (at 12 ºBrix-20ºC-30 second)
HUNTER Lab COLOR	L: < 22 (at 12 ºBrix)
MOULD COUNT(Howard) TOTAL COUNT YEAST MOULD COLIFORMS	20 % Máx. 10 ufc/gr.Max. 10 ufc/gr.Max. 10 ufc/gr.Max. Absence
FLAVOR/AROMA	Characteristic of prune.
PACKAGING/SHIPPING	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.
SHELF LIFE	Twenty four months from the production date.
STORAGE CONDITIONS	Store drums in clean, dry warehouse at room temperature.
STATEMENT OF AUTHENTICITY	Product 100 % natural prune puree, contains no 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)	

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