
	<p style="text-align: center;">TECHNICAL SPECIFICATION PEACH PUREE 30/32 °BRIX</p>	
<p style="text-align: center;">Code: ETPC 004</p>	<p>Date Emission: 07/02/2013</p>	<p>Valid Version: 01</p>
	<p>Review Date: -----</p>	<p>Page : 1 of 3</p>

Product : Peach Puree 30/32 °Brix

Description : Homogeneous and uniform product obtained by washing, pitting, pulping, finishing and concentrating fresh, mature and sound peach. All raw materials and the process involved in the preparation of this product are in accordance with good manufacturing practices and under strict sanitary conditions.

1. PHYSICAL - CHEMICAL CHARACTERISTICS:

Screen : 0.020" (0.5 mm); 0.024" (0.6 mm).

°Brix : 30 - 32 (Direct Refractometry).

Bostwick : Max. 12.0 cm (Bostwick 15 °Brix, 20°C, 30 sec).

H.M.C. : < 12% (Howard Mould Count).

pH : 3.4 0 – 4.30 (Reading Direct Potenciometric).

Acidity : 0.40 – 1.90 % (Citric Acid Direct).

Color L : >46 (Method Hunter Lab, dilution at 8.5°Brix)



2. ORGANOLEPTIC REQUIREMENTS:

Colour : Yellow to orange, yellow mustard.

Flavor : Characteristic to fresh, sound and mature peach.

Aroma : Characteristic to fresh, sound and mature peach.

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3. DEFECTS:

Foreign materials : Absence.

4. MICROBIOLOGICAL REQUIREMENTS:

Total plate count : < 10 cfu/g
Yeast and mold : < 10 cfu/g
Lactobacillus : Absence.

5. CONTAMINANTS

Pesticides residues : Must meet the limits set by the law of the CODEX Alimentarius.

Heavy Metals : Concerning the content of heavy metals, must meet the limits set by the law of the CODEX Alimentarius.

6. SHELF LIFE:

2 years from production date.



7. STORAGE

The product can be stored outdoors at temperatures below 37 °C in places clean and arranged with no more than 4 pallet maximum stacking height. Prolonged storage temperatures above 35 °C can reduce the organoleptic quality of the product.

8. RECOMMENDATIONS

Best before 2 years from the date of manufacture of the product.
In the event of detecting a bulge or aseptic bag with indication of this, the product should not be used.
Once opened consume immediately, otherwise keep refrigerated at 5 °C for no more than 24 hrs.

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9. OTHERS

Additive : Ascorbic acid 200 – 300 ppm.
Packaging : 55 gallons Aseptic bag.
Protective Packaging : 55 gallons polyethylene bag.
Packing : 58 gallons metallic drum.

10. REVISION HISTORY

Date	Version	Point	Description of Modification
07/02/2013	01	----	Updating and modifying general format

11. DOCUMENT RESPONSIBLE

	Name/ Change	Signs	Date
Emission/ Revision	Patricio Verdugo G. R&D Head		07/02/2013
Approval	Christian Rubio R. Technical Manager		09/02/2013

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