
	<b>TECHNICAL SPECIFICATION</b> <b>PLUM PUREE</b> <b>30/32 °BRIX</b>	
<b>Code: ETPC 002</b>	<b>Date Emission: 07/02/2013</b>	<b>Valid Version: 02</b>
	<b>Review Date: 31/03/2014</b>	<b>Page : 1 of 3</b>

**Product** : Plum Puree 30/32 °Brix

**Description** : Homogeneous and uniform product obtained by washing, pitting, pulping, finishing and concentrating fresh, mature and sound plum. 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** : < 14.0 cm (Bostwick 15 °Brix, 20°C, 30 sec).

**H.M.C.** : < 14% (Howard Mould Count).

**pH** : 2.10 – 4.00 (Reading Direct Potenciometric).

**Acidity** : 1.60 – 4.00 % (Citric Acid Direct).

**Color a/b** : ≥ 2.5 (Method Hunter Lab, dilution at 8.5°Brix)



**2. ORGANOLEPTIC REQUIREMENTS:**

**Colour** : Dark red violet.

**Flavor** : Characteristic to fresh, sound and mature plum variety.

**Aroma** : Characteristic to fresh, sound and mature plum variety.

**CONTROLLED**

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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. SHELF LIFE:**

2 years from production date.

**6. 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



**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 – 500 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
22/05/2013	01	9	Update additive dose.
12/12/2013	02	1	Specification update according to 2013 production.
12/12/2013	02	---	Version Change.
31/03/2014	02	1	Updating Physical chemical Characteristics.

### 11. DOCUMENT RESPONSIBLE

	Name/ Change	Signs	Date
<b>Emission/ Revision</b>	Patricio Verdugo G. R&D Head		31/03/2014
<b>Approval</b>	Christian Rubio R. Technical Manager		31/03/2014

**CONTROLLED**