
	<b>TECHNICAL SPECIFICATION PRUNE PUREE 30/32 °BRIX</b>	
<b>Code: ETPC 002/1</b>	<b>Date Emission: 07/02/2013</b>	<b>Valid Version: 02</b>
	<b>Review Date: 12/12/2013</b>	<b>Page : 1 of 3</b>

**Product** : Prune Puree 30/32 °Brix

**Description** : Homogeneous and uniform product obtained by washing, pitting, pulping, finishing and concentrating fresh, mature and sound prunes. 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. 15.0 cm (Bostwick 15 °Brix, 20°C, 30 sec).

**H.M.C.** : < 18% (Howard Mould Count).

**pH** : 3.40 – 4.20 (Reading Direct Potenciometric).

**Acidity** : 0.38 – 1.00 % (Citric Acid Direct).

**Color L** : >20 (Method Hunter Lab, dilution at 8.5°Brix)



**2. ORGANOLEPTIC REQUIREMENTS:**

**Colour** : Bright brown dark.

**Flavor** : Characteristic to sound and mature Prunes.

**Aroma** : Characteristic to sound and mature Prunes.

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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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	Review Date: 12/12/2013	Page : 3 of 3



**9. OTHERS**

**Additive** : Without additives.  
**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
12/12/2013	02	1	Specification update according to 2013 production.
12/12/2013	02	---	Version Change.

**11. DOCUMENT RESPONSIBLE**

	Name/ Change	Signs	Date
<b>Emission/ Revision</b>	Patricio Verdugo G. R&D Head		12/12/2013
<b>Approval</b>	Christian Rubio R. Technical Manager		12/12/2013

**CONTROLLED**