

ASEPTIC BLACKBERRY PURÉE



PRODUCT NAME		BLACKBERRY PURÉE
PRODUCT DESCRIPTION	Natural product, undiluted, not concentrated, not fermented, preservative-free, obtained from the disintegration and sieving of the edible fraction of the ripe, healthy and clean blackberry fruit.	
RAW MATERIAL ORIGIN	Colombia	
PRODUCT COMPOSITION	Blackberry Puree, ascorbic acid (antioxidant)	
CRITICAL CONTROL POINTS	1. Mixing phase (pH) 2. Pasteurization (Temperature and holding time) 3. Peroxide (Only applies for shelf stable product)	

PHYSICOCHEMICAL CHARACTERISTICS				
DESCRIPTION	UNIT	MINIMUM	MAXIMUM	TESTING METHOD
<i>Soluble solids to 20 °C</i>	°Brix	6.50	8.00	NTC 440 Year1971
<i>pH TO 20 °C</i>	-	2.65	3.50	NTC 440 Year1971
<i>Acidity</i>	% Citric acid m/m	2.00	2.90	NTC 440 Year 1971

MICROBIOLOGICAL CHARACTERISTICS			
DESCRIPTION	ESPECIFICATION	UNIT	TESTING METHOD
Commercial sterility test (Aerobic and Anaerobic Microorganisms)	Satisfactory	Cualitative	NTC 4433
L. monocytogenes	Absence	Absence/Presence (Cualitative)	AOAC 061506
Salmonella sp	Absence	Absence/Presence (Cualitative)	AOAC 061203
E. Coli count	<10	CFU/g	AOAC 070901

ASEPTIC BLACKBERRY PURÉE



ORGANOLEPTIC CHARACTERISTICS

DESCRIPTION	ESPECIFICATION	TESTING METHOD
Aroma	Intense and characteristic of the ripe and healthy fruit.	Sensory Analysis
Flavor	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.	Sensory Analysis
Appearance	Uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to the fruit.	Sensory Analysis
Color	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.	Sensory Analysis
Texture	Fluid and homogenous. Free of strange particles.	Sensory Analysis

SAFETY REQUIREMENTS

HEAVY METALS	UNIT	MAXIMUM	TESTING METHOD
Arsenic	mg/Kg ó ppm	0,05	AOAC 986.15. Ed. 21:2019
Iron	mg/Kg ó ppm	5	AOAC 985.35. Ed. 21:2019
Mercury	mg/Kg ó ppm	0,01	AOAC 977.15. Ed. 21:2019 Modified
Cadmium	mg/Kg ó ppm	0,05	AOAC 985.35. Ed. 21:2019
	mg/Kg ó ppm	5	AOAC 985.35. Ed. 21:2019
Cooper	mg/Kg ó ppm	5	AOAC 985.35. Ed. 21:2019
Lead	mg/Kg ó ppm	0,05	AOAC 985.35. Ed. 21:2019
PESTICIDES	Multi-waste method for 211 components, isomer, quantification of organochlorine pesticides, organophosphates, carbamates and pyrethroides. Including Dithionon and Metidation and multiresiduous method for the determination of Dithiocarbamates: Ferban, Mancozeb, Maneb, Metiram, Propineb, Thiram, Zineb and other dithiocarbamates, according to the Permissible Limits Codex Alimentarius, European Community (MRL, MLS).		

ASEPTIC BLACKBERRY PURÉE



NUTRICIONAL INFORMATION

BLACKBERRY 100 g	
Nutrition Facts	
Calories	38
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0 mg	0%
Sodium 7 mg	0%
Total Carbohydrate 10g	3%
Dietary Fiber 5g	20%
Total Sugars 5g	
Includes 0 g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcio 31 mg	3%
Iron 1 mg	3%
Potassium 172 mg	5%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

PACKAGING AND COMMERCIAL PRESENTATION.

* Preformed bag with single-use filling valv 4.4 Lbs (2 Kg), 11 Lbs (5 Kg), 44 Lbs (20 Kg) and 440 Lbs (200 Kg)

Packed in first-use cardboard boxes, or cylindrical or conical metal drums with double polyethylene bag. The packaging materials comply with the applicable legal standards.(MRL, MLS).

SHELF LIFE

* 18 months for "Bag-in-Box" packaging, stored at room temperature up to 75°F (24°C)

* 24 months in the previous packing materials, stored at freezing temperature -0.4°F (-18°C)

ASEPTIC BLACKBERRY PURÉE



IDENTIFICATION: BATCH – TRACEABILITY

The lot is identified with the expiration date as: Day (numbers) Month (letters) Year (numbers).

FORM OF CONSUMPTION AND INTENDED USE

Ingredient used as raw material for industrial use in manufacturing beverages, sauces, baby food, ice cream, dairy products, etc.

HANDLING AND TRANSPORTATION

Once opened; it should be consumed in the shortest possible time and kept refrigerated or frozen.