

# ASEPTIC LIME PURÉE



| PRODUCT NAME            |                                                                                                                                                                                         | LIME 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 lime. |            |
| RAW MATERIAL ORIGIN     | Colombia                                                                                                                                                                                |            |
| PRODUCT COMPOSITION     | Lime Puree, ascorbic acid (antioxidant)                                                                                                                                                 |            |
| CRITICAL CONTROL POINTS | 1. Mixing phase (pH)<br>2. Pasteurization (Temperature and holding time)<br>3. Peroxide (Only applies for shelf stable product)                                                         |            |

| PHYSICOCHEMICAL CHARACTERISTICS |                      |         |         |                      |
|---------------------------------|----------------------|---------|---------|----------------------|
| DESCRIPTION                     | UNIT                 | MINIMUM | MAXIMUM | TESTING METHOD       |
| <i>Soluble solids to 20 °C</i>  | °Brix                | 6.00    | 9.40    | NTC 440<br>Year1971  |
| <i>pH TO 20 °C</i>              | -                    | 2.20    | 2.50    | NTC 440<br>Year1971  |
| <i>Acidity</i>                  | % Citric acid<br>m/m | 4.50    | 6.00    | NTC 440<br>Year 1971 |

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

## 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). |         |                                   |

## NUTRICIONAL INFORMATION

| LIME 100 g                                                                                                                                                         |           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| Nutrition Facts                                                                                                                                                    |           |
| Calories                                                                                                                                                           | 30        |
| % Daily Value*                                                                                                                                                     |           |
| <b>Total Fat</b> 0 g                                                                                                                                               | <b>0%</b> |
| Saturated Fat 0g                                                                                                                                                   | <b>0%</b> |
| Trans Fat 0g                                                                                                                                                       | <b>0%</b> |
| <b>Cholesterol</b> 0 mg                                                                                                                                            | <b>0%</b> |
| <b>Sodium</b> 2 mg                                                                                                                                                 | <b>0%</b> |
| <b>Total Carbohydrate</b> 10g                                                                                                                                      | <b>3%</b> |
| Dietary Fiber 2g                                                                                                                                                   | <b>8%</b> |
| Total Sugars 2g                                                                                                                                                    |           |
| Includes 0 g Added Sugars                                                                                                                                          | <b>0%</b> |
| <b>Protein</b> 1g                                                                                                                                                  |           |
| Vitamin D 0mcg                                                                                                                                                     | 0%        |
| Calcio 27 mg                                                                                                                                                       | 3%        |
| Iron 1 mg                                                                                                                                                          | 3%        |
| Potassium 137 mg                                                                                                                                                   | 4%        |
| *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)

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### 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.