

Plum Pulp 30/32 °Brix

DESCRIPTION

Patagoniafresh Plum Pulp 30/32 °Brix is a product prepared with fresh plums which are washed, sorted, disintegration, sieved and concentrated, filled and aseptic container to ensure safety and conservation. 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

Patagoniafresh Plum Pulp 30/32 °Brix is Non GMO and Free Allergens.

Patagoniafresh Plum Pulp 30/32 °Brix is prepared in accordance with HACCP and GMP regulations FDA 21 CFR Part 120 and Part 110 and EU.

CERTIFICATIONS

Kosher, Halal, HACCP, FSSC 22000.

PHISICAL AND CHEMICAL ANALYSIS

- Screen : 0,020" (0,5 mm) – 0,024" (0,6 mm)
- Brix : 30 - 32
- Consistency Bostwick : 8,0 - 14.0 cm (Bostwick 15 °Brix, 20°C, 30 sec)
- HMC : Less than 20% positive fields
- pH : 2.9 – 3.9
- Acidity : 1.5 – 4.6 % w/w as citric acid
- Hunter Color : L > 16 ; a/b 2,0 – 3,0 (8,5°Brix to 20°C)
- Pesticides & Heavy Metals : Conforms to FDA Regulations or country destination

ODOR AND FLAVOR

Typical of fresh plum and free of any off flavors.

MICROBIOLOGY

- Total plate count : Less than 10 CFU/g
- Yeast & mold : Less than 10 CFU/g
- Coliforms : Less than 1 CFU/g
- *Lactobacillus* : Less than 1 CFU/g

All the above information is for general guidance only. It is, to our best knowledge, true and accurate and can be adapted to the final specifications of the customer.

LABELING

Product name, manufacturer's name, production date and hour, origin, ingredient, lot number, packaging #, brix, net and gross weight, shelf life, storage recommendation, PO # and others as per customer requirements.

PACKAGING

- 55-gallon open head steel drums with external bag of polyethylene and aseptic bag. Aseptic filling.

STORAGE REQUIREMENTS

Ambient

SHELF LIFE REQUIREMENTS

Two years under storage to ambient temperature