

Wet Apple Fiber

DESCRIPTION

Patagoniafresh Wet Apple Fiber is a product prepared with apple pomace obtained of apple juice process. The Wet Apple Fiber is macerated, sieved, inactivated and filled in 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 Wet Apple Fiber is Non GMO and Free Allergens. Additives: Ascorbic Acid.

Patagoniafresh Wet Apple Fiber is prepared in accordance with HACCP and GMP regulations.

PHISICAL AND CHEMICAL ANALYSIS

- Brix : Minimum 2
- pH : 3,4 – 4,2
- Acidity : Minimum 0,10 % w/w as malic acid
- Ascorbic acid : Minimum 200 ppm
- Insoluble solids : Minimum 90%

ODOR AND FLAVOR

Typical of fresh apple and free of any off flavors.

MICROBIOLOGY

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

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