

FROZEN PASSION FRUIT AROMA

GENERAL SPECIFICATIONS

VERSION: QP-MAR_07/2020.

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REPLACES: QP-MAR_06.

LAST DOCUMENT REVIEW: Apr/2020.

DOCUMENT STATUS: Updated. Current version.

SOURCE: Vegetable.

PLACE OF ORIGIN: Peru.

CODE: EPT-105-1A / EPT-105-1B.

REGULATIONS: Hygiene standards and GMP, FSSC 22000, 21CFR110 and 21CFR120, Codex Alimentarius.

INTENDED USE: Raw material for food industries.

PH: 4.50 – 7.00.

ACIDITY: 0.01 – 0.05 % as citric acid.

ASPECT: Liquid.

COLOR: Characteristic. Transparent to slightly yellow.

AROMA: Characteristic. Aromatic fresh fruit.

FLAVOUR: Characteristic. Aromatic fresh fruit.

MICROBIOLOGY:

Total Viable Count:	<1000 cfu/ml.
Molds	<100 cfu/ml
Yeast:	<100 cfu/ml.
Total Coliforms:	<2/ml.

PACKAGING:

DRUM (180.0 Kg):	Primary: Blue LDPE polybag.
	Secondary: Open-head steel drums for foodstuff and poly bag.
PAIL (18.0 Kg):	Primary: Blue LDPE polybag.
	Secondary: Open-head plastic pail for foodstuff and poly bag.

STORAGE AND TRANSPORT: Deep frozen at -18 °C.

SHELF LIFE: 24 Months.

● HARVEST AND ★ DISPONIBILITY					
J	F	M	A	M	J
●★	●★	●★	●★	●★	●★
J	A	S	O	N	D
●★	●★	●★	●★	●★	●★



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