

TECHNICAL DATA SHEET FEIJOA SUGARED PULP



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COMPOSITION

Feijoa pulp, sweetener (sucrose), antioxidant (ascorbic acid), acidulant (citric acid), preservatives (sorbate and benzoate)

PRODUCTION PROCESS

Pasteurized product, obtained by extraction and screening the edible portion of fresh, healthy and ripe fruits, sweetened and stabilized mixed media. Free from foreign particles odor, color and flavor characteristics of the fruit.

Maximum particle size: 1.0 mm.

PHYSICO-CHEMICAL CHARACTERISTICS

°Brix (20°C):	Acidity	pH (20°C):
40-42	1.8 +/- 0.2	3.0 +/- 0.2

MICROBIOLOGICAL CHARACTERISTICS

Maximum mesophilic count ufc/g: 800

NMP of total coliforms/g: < 3

NMP of fecal coliforms/g: < 3

Maximum number of fungi and yeasts ufc/g: 50

Sulphite-reducing Clostridium spores ufc/g: < 10

NUTRITION FACTS

Nutrition Facts			
Serving size 50 g			
Serving Per Container: aprox. 100			
Amount Per Serving			
Calories 68			Fat Calories
Daily Value*			
Total Fat 0 g			0%
Saturated Fat 0 g			0%
Trans Fat 0 g			
Cholesterol 0 mg			0%
Sodium 0 mg			0%
Total Carbohydrate 22 g			1%
Dietary Fiber Less than 1 g			4%
Sugars 21 g			
Protein Menos de 1 g			
Vitamin A 0%			Vitamin C 22%
Calcium 1%			Iron 0%
*Percent Daily values are based on a 2000 calories diet. Your daily values may be higher or lower depending on your calorie needs.			
Calorias por gramo			
Fat 9	Carbohydrate 4	Protein 6	

CONSERVATION

Perishable, susceptible to mismanagement. Should be stored at room temperature in a cool, dry place away from moisture

TYPE AND PACKING UNIT

Laminated Bag x 230 g, 1 kg, 2 kg or presentation that the client requires.
Polyethylene Bottle cap and safety flap: 1 kg, 2 kg, 3 kg, 4.5 kg, 5.5 kg or the presentation that the client requires.

SHELF LIFE

6 months at room temperature in a cool dry place without direct sunlight

PREPARATION

Mix one part of pulp with three parts of water or milk.