TECHNICAL DATA SHEET PASSION FRUIT SUGARED PULP





COMPOSITION

Passion Fruit 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	рН (20°С):
40-42	0.8 +/- 0.2	3.5 +/- 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 ans yeasts ufc/g:		
Sulphite-reducing Clostridium spores ufc/g: < 10		

NUTRITION FACTS			
Nutrition Facts			
Serving size 1 cup: 50 g			
Serving Per Container: aprox. 100			
Amount Per Serving			
Calories 90	Fat Calories		
	Daily Value*		
Total Fat 0 g	0%		
Satured Fat 0 g	0%		
Trans Fat 0 g			
Cholesterol 0 mg	0%		
Sodium 0 mg	0%		
Total Carbohydrate 24 g	4%		
Dietary Fiber Less than 1 g	4%		
Sugars 23 g			
Proteín Menos de 1 g			
Vitamin A 23%	Vitamin C 8%		
Calcium 0%	Ir on 1%		
*Percent Daily values are based on a 2000 may be higher or lower depending on your	,		
Calorias por gramo			

NUTRITION FACTS

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

Protein 5

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

Carbohydrate 4

Fat 9