

TECHNICAL DATA SHEET STERILIZED PINEAPPLE PULP

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|  | <h2 style="margin: 0;">TECHNICAL DATA SHEET STERILIZED PINEAPPLE PULP</h2> |  <p style="font-size: small;">www.ecorganicosdecolombia.com</p> |
| | | BATCH: 048-23 DUE DATE: AUGUST/2024 |

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| COUNTRY OF ORIGIN | COLOMBIA | | |
| PRODUCT NAME: | STERILIZED FRUIT PULP | FRUIT: | PINNEAPPLE |
| PRODUCT DESCRIPTION: | Viscous product obtained by disintegrating and sieving the edible part of fresh fruits and suitable for the sterilization process. This is characterized by pulping and pasteurization using high temperatures and pressure in autoclave equipment. The final product has no colorings, flavorings or added sugars. | | |
| GENERAL COMPOSITION: | <ul style="list-style-type: none"> SELECTED FRUIT ASCORBIC ACID (antioxidant vitamin C) | | |

| NUTRITIONAL INFORMATION | | | |
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| Nutrition Facts | | | |
| Serving size 100 g | | | |
| Amount Per Serving | | | |
| Calories 59 | | | Fat Calories |
| | | | Daily Value* |
| Total Fat 0 g | | | 0% |
| Saturated Fat 0 g | | | 0% |
| Cholesterol 0 mg | | | 0% |
| Sodium 0 mg | | | 0% |
| Potassium 279 mg | | | 2,85% |
| Total Carbohydrate 16 g | | | 6,4% |
| Dietary Fiber 4 g | | | 8% |
| Added Sugars 0 g | | | |
| Fruitful 13 g | | | |
| Protein 1 g | | | |
| Vitamin A 0% | | Vitamin C 34% | |
| Calcium 0% | | Iron 4% | |
| *Percent Daily values are based on a 2000 calories diet. Your daily values may be higher or lower depending on your calorie needs. | | | |

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| SENSORY ORGANOLEPTIC CHARACTERISTICS | CHARACTERISTIC | DESCRIPTION |
| | Color | Characteristic to the selected fruit pulp. |
| | Odor | Characteristic of the fruit / free of foreign odors. |
| | Taste | Characteristic of the selected fruit / without strange flavors. |
| | Appearance | Viscous liquid |

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| PACKING AND PACKAGING | <p>Doy pack laminated bag (silver color or printed), Material that composes it is: PET 12 PM/ AL 9 PM/ NYLON PM/ PP CAST 60 pm</p> <p>The packaging has an easy opening system (NOTS), rounded corners and no laminate. Bags and seals are free from any adverse physical defect such as burrs, sharp edges, tears, punctures, deterioration, seal imperfections, swelling, lamination, deformation, natural occlusions, evidence of moisture or grease, or any other similar defect.</p> <p>The bags are closed by means of a heat sealing process.</p> <p>PRESENTATIONS: Bags of: 250g, 500g, 1000g</p> |
| PACKAGING | Cardboard box Dimensions: Length 32cm, height 24cm, width 18cm. |
| PRODUCT CODING | <p>The batch and expiration date is determined as follows:</p> <p>BATCH: batch number and last 2 digits of the year Example: 207/23</p> <p>DUE DATE: Month and last 2 digits of the year Example: 08/26</p> |
| USEFUL LIFE | 18 months from the manufacturing date. |
| STORAGE AND TRANSPORT CONDITIONS | <p>The product must be kept:</p> <ul style="list-style-type: none"> • Stored at room temperature, in a dry, cool and ventilated place; away from sources of contamination, strong odors and free of pests. Does not require refrigeration |
| MANAGEMENT RECOMMENDATIONS | <ul style="list-style-type: none"> • Once the product has been opened, it must be consumed in the shortest possible time. • During the handling of the product in the storage and transport stages, the use of sharp implements that cause damage to the packaging material must be avoided. • Avoid using sharp elements to open the product. • In storage warehouses ensure air recirculation. • Consume it within the expiration date that appears labeled on the package. • The breakdown of the storage, handling and transport characteristics can generate a very liquid texture, shortening the useful life of the product. |
| ACCEPTANCE OR REJECTION CRITERIA | <ul style="list-style-type: none"> • Product ready to consume. • If you notice the inflated packaging, or any physical alteration, do not consume the product. |
| PRODUCT USES | <p>Preparation of:</p> <ul style="list-style-type: none"> ✓ Juices ✓ Smoothies ✓ Pastry ✓ Sauces ✓ Fruit flavored food preparations |
| APPLICABLE REGULATIONS | Decree number 60 of 2002, Resolution 2674 of 2013, Resolution 5109 of 2005. |

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| MICROBIOLOGICAL AND BROMATOLOGICAL INFORMATION | | | | |
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| | ANALYSIS OF COMMERCIAL STERILITY | TEMPERATURE 35°C | TEMPERATURE 55°C | ANALYSIS TECHNIQUE |
| MICROBIOLOGICAL REQUIREMENTS | aerobic growth | NEGATIVE | NEGATIVE | NTC 4433 Version 2 (2015) |
| | Growth anaerobiosis | NEGATIVE | NEGATIVE | NTC 4433 Version 2 (2015) |
| | Gram stain | NEGATIVE | NEGATIVE | NTC 4433 Version 2 (2015) |
| FOOD REQUIREMENTS | ANALYSIS | TECHNIQUE | METHOD | RESULT |
| | MOISTURE (g/100g) | OVEN DRYING | AOAC 925.10 | Depends on the fruit |
| | PROTEIN (g/100g) | KJELDHAL | AOAC 920.87 | Depends on the fruit |
| | ASHES (g/100g) | CALCINATION | AOAC 323.03 | Depends on the fruit |
| | FAT (g/100g) | HYDROLYSISACID | AOAC 922.05 | Depends on the fruit |
| | CARBOHYDRATES TOTALS (g/100g) | CALCULATION BY DIFFERENCE | NO APLICA | Depends on the fruit |
| | CARBOHYDRATES g/100g | ATWATER FACTOR | NO APLICA | Depends on the fruit |
| | CRUDE FIBER (g/100g) | HYDROLYSIS ACID, ALKALINE AND CALCINATION | AOAC 962.09 | Depends on the fruit |
| | CALCIUM (mg/100g) | ATOMIC ABSORPTION SPECTROPHOTOMETRY | AOAC 985.35 | Depends on the fruit |
| | IRON (mg/100g) | ATOMIC ABSORPTION SPECTROPHOTOMETRY | AOAC 999.11 | Depends on the fruit |
| | SATURATED FAT g/100g | GAS CHROMATOGRAPHY | ISO 5508 | Depends on the fruit |
| | TRANS FAT (g/100g) | GAS CHROMATOGRAPHY | ISO 5508 | Depends on the fruit |
| | SUGARS (g/100g) | LANE-EYNON | AOAC 920.183 | Depends on the fruit |
| | SOLUBLE SUGARS (GRADOS BRIX) | REFRACTOMETRY | AOAC 932.14 | Depends on the fruit |
| SODIUM (mg/100g) | ATOMIC ABSORPTION SPECTROPHOTOMETRY | AOAC 985.35 | Depends on the fruit | |
| REFERENCE VALUE MIN HEALTH Resolution 3929 of 2013 | | | | |