

Organic Raspberry Puree Data Sheet



Product Summary

1. Processed from ripe organic raspberry.
2. 100% natural and contains no artificial ingredients or fillers.
3. This product complies with the Federal Juice HACCP Regulation 21 CFR Part 120.

Analytical & Sensory

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| Brix (ISO 2173) | Min: 8, Max: 13 |
| Appearance | Seedless smooth puree free from foreign matters, but with noticeable small particles of raspberries. |
| pH at 20° | Min: 2.8, Max: 3.6 |
| Consistency (30s; 20°) | Min: 8, Max: 12 |
| Flavor/Taste | Characteristic flavor of properly ripened and processed raspberries |

Packaging & Storing

1. Steel open head drums with aseptic bag inside a 4 mil poly bag, 220 kg fill .
2. 18 months shelf life from date of manufacture, in unopened containers.
3. The product should be stored in a clean, cool and dry place at room temperature.
4. Once the drum is opened, the product must be stored under refrigeration and used within 24 hours.
5. 4 drums per pallet, do not stack over 3 pallets high.

Each tote or drum is labeled with:

1. Product name
2. Lot number
3. Product ID
4. Production date
5. Best before date

Tote characteristics

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|--------------------------------|----------------------------------|--------------------------|---|
| Net weight volume (gal) | Max 1000 - Min 264 | Secondary Package | Cardboard tote, PE bag to protect aseptic bag and expanded polystyrene disc |
| Format | Cardboard tote 264 gal | Shelf life: | 18 months from production date under proper storage conditions |
| Primary package: | Aseptic high barrier bag 264 gal | Country of origin | Chile |

Microbiological

| Parameter | Specification | Reference Method |
|---------------------|----------------------|---|
| Aerobic Plate Count | < 10 (UFC/g max) | BAM online, January 2001, chapter 3, Aerobic Plate Count. |
| Yeast and mold | < 10 (UFC/g max) | BAM online, April 2001, chapter 18, Yeasts, Molds and Mycotoxins. |
| Enterobacterias | < 10 (UFC/g max) | BAM online, September 2002, chapter 4, Enumeration of Echerichia coli and the coliform. |

Allergen, GMO and others

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|-------------------|--|
| Allergen | Product is free from allergen compounds - See Allergen Declaration Ref. CODEX STAN 1-1985 (Rev. 1-1991) and Directive 2000/13/EC |
| Ionization | Product is free from ionized ingredients Ref. Directive 1999/2/EC and 1999/3/EC |
| BPA | Primary packaging is free from BPA (Bisfenol-A) Ref. FDA regulation 21 CFR and Regulation 1895/2005/EC |
| Organic | Product is certified for Europe, USA/Canada, Chile, Brazil and China. Certification body: Ecocert |
| GMO | Product free from Genetically Modified Organism(GMO).Regulation (EC) N°1829/2003 and N°1830/2003. |