

TECHNICAL SPECIFICATION

FROZEN ASPARAGUS

TIPS & CUTS



PRODUCT DESCRIPTION

Made with Asparagus, we use fresh vegetables, being washed and disinfected, selected, cut according to our specifications, blanched, frozen and packed according to the client requirements.

PRESENTATION

Asparagus Tips & Cuts, Frozen IQF.

CONSUMPTION

Direct consumption by the public.

PACKAGING

The bags are transparent polyethylene in cardboard boxes, we can also pack in other formats according to customer requirements.

SHELF LIFE

Shelf life of 24 months from the date of production.

SHIPPING TEMPERATURE

Shipping at -20°C.

STORAGE TEMPERATURE

Storage between -18°C or -20°C.

COUNTRY OF ORIGIN

Perú.

PHYSICS AND ORGANOLEPTIC CHARACTERISTIC OF THE PRODUCT

°BRIX	7 - 9	
PH	5 - 7	
ACIDITY	0.3 - 0.7	
FLAVOR	Typical as fresh vegetable	
COLOR	Green Characteristic	
ODOR	Characteristic	
SIZE (PER PIECE)	T&C - 1	
	Diameter	Length
	Objective Size: 8-14 mm	Objective Size: 4-6 cm
	Range: 6-16 mm	Range: 3-6.5 cm
	Variation: +/- 2 mm	Variation: +/- 1 cm
	T&C - 2	
	Diameter	Length
	Objective Size: 10-14 mm	Objective Size: 4-6 cm
	Range: 8-16 mm	Range: 3-6.5 cm
Variation: +/- 2 mm	Variation: +/- 1 cm	
SIZE (PER PIECE)	T&C - 3	
	Diameter	Length
	Objective Size: 14-20 mm	Objective Size: 4-6 cm
Range: 12-20 mm	Range: 3-6.5 cm	
Variation: +/- 2 mm	Variation: +/- 1 cm	
TIPS %	15% Maximun per count	
IRREGULARITIES	10% Maximun per count	
AGGLOMERATE OF 3 PIECES EASILY SEPARATED	5% Maximun per count	
FIBROUS	5% Maximun per count	
WOODY	3% Maximun per count	
PEROXIDE ANALYSIS	Negative in >30 seconds	
FOREIGN MATERIAL	Abscent	
LARVAE AND INSECTS	Abscent	

MICROBIOLOGICAL CHARACTERISTICS

TOTAL PLATE COUNT (TPC)	< 5,000 cfu/g
YEASTS AND MOLDS	< 1,000 cfu/g
TOTAL COLIFORMS	< 100 cfu/g
E. COLI	< 10 cfu/g
STAPHYLOCOCCUS AUREUS	<10 cfu/g
LYSTERIA MONOCYTOGENES	Negative in 25 gr.
SALMONELLA SP.	Negative in 25 gr.



TECHNICAL SPECIFICATION

FROZEN ASPARAGUS SPEARS



PRODUCT DESCRIPTION

Made with Asparagus, we use fresh vegetables, being washed and disinfected, selected, blanched, frozen and packed according to the client requirements.

PRESENTATION

Asparagus Spears, Frozen IQF.

CONSUMPTION

Direct consumption by the public.

PACKAGING

The bags are transparent polyethylene in cardboard boxes, we can also pack in other formats according to customer requirements.

SHELF LIFE

Shelf life of 24 months from the date of production.

SHIPPING TEMPERATURE

Shipping at -20°C.

STORAGE TEMPERATURE

Storage between -18°C or -20°C.

COUNTRY OF ORIGIN

Perú.

PHYSICS AND ORGANOLEPTIC CHARACTERISTIC OF THE PRODUCT

°BRIX	7 - 9	
PH	5 - 7	
ACIDITY	0.3 - 0.7	
FLAVOR	Typical as fresh vegetable	
COLOR	Green Characteristic	
ODOR	Characteristic	
SIZE (PER PIECE)	SPEARS - 1	
	Diameter Objective Size: 6-8 mm Range: 6-9 mm Variation: +/- 1 mm	Length Objective Size: 17 cm Range: 16-18 cm Variation: +/- 1 cm
	SPEARS - 2	
	Diameter Objective Size: 7-10 mm Range: 6-11 mm Variation: +/- 1 mm	Length Objective Size: 16 cm Range: 15-17 cm Variation: +/- 1 cm
	SPEARS - 3	
	Diameter Objective Size: 10-14 mm Range: 8-16 mm Variation: +/- 2 mm	Length Objective Size: 16 cm Range: 15-17 cm Variation: +/- 1 cm
	SPEARS - 4	
	Diameter Objective Size: 10-14 mm Range: 8-16 mm Variation: +/- 2 mm	Length Objective Size: 17 cm Range: 16-18 cm Variation: +/- 1 mm
	SPEARS - 5	
	Diameter Objective Size: 16-18 mm Range: 14-20 mm Variation: +/- 2 mm	Length Objective Size: 17 cm Range: 16-18 cm Variation: +/- 1 cm
TIPS %	15% Maximun per count	
IRREGULARITIES	10% Maximun per count	
AGGLOMERATE OF 3 PIECES EASILY SEPARATED	5% Maximun per count	
FIBROUS	5% Maximun per count	
WOODY	3% Maximun per count	
PEROXIDE ANALYSIS	Negative in >30 seconds	
FOREIGN MATERIAL	Abscent	
LARVAE AND INSECTS	Abscent	

MICROBIOLOGICAL CHARACTERISTICS

TOTAL PLATE COUNT (TPC)	< 5,000 cfu/g
YEASTS AND MOLDS	< 1,000 cfu/g
TOTAL COLIFORMS	< 100 cfu/g
E. COLI	< 10 cfu/g
STAPHYLOCOCCUS AUREUS	<10 cfu/g
LYSTERIA MONOCYTOGENES	Negative in 25 gr.
SALMONELLA SP.	Negative in 25 gr.

