

## TECHNICAL SPECIFICATION

# FROZEN SEEDLESS PASSION FRUIT JUICE CUBE - PELLET



### PRODUCT DESCRIPTION

Made with Passiflora Flavicarpa, we use fresh fruit, being washed and disinfected, selected, opened, pulp is separated from the shell, sieved, individually placed in molds, frozen and packed according to the client requirements.

### PRESENTATION

Seedless Passion Fruit Juice Cube Pellet, 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	11- 14
PH	2.2 - 3.5
ACIDITY	3 - 5
FLAVOR	Typical as fresh fruit
COLOR	Characteristic
ODOR	Characteristic
SIZE (PER PIECE)	Objective Size: 20x20 mm Range: 18x18 - 22x22 mm Variation: +/- 2 mm
IRREGULARITIES	5% Maximun per count
AGGLOMERATE OF 3 PIECES EASILY SEPARATED	5% Maximun per count
PEEL	Abscent
OXIDATION	Abscent
FOREIGN MATERIAL	Abscent
LARVAE AND INSECTS	Abscent

#### MICROBIOLOGICAL CHARACTERISTICS

TOTAL PLATE COUNT (TPC)	< 10,000 cfu/g
YEASTS AND MOLDS	< 5,000 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 PASSION FRUIT PULP (WITH SEEDS)

### PRODUCT DESCRIPTION

Made with Passiflora Flavicarpa type, we use passion fruit. We use fresh fruit, being washed and disinfected, selected, opened, pulp is separated from the shell, packed according to the client requirements and frozen.

### PRESENTATION

Passion Fruit Pulp with Seed, 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 CHARACTERISTICS OF THE PRODUCT

° BRIX	11 - 14
PH	1.7 - 2.6
ACIDITY	2 - 4.4
FLAVOR	Typical as fresh fruit
COLOR	Characteristic
ODOR	Characteristic
FOREIGN MATERIAL	Abscent
LARVAE AND INSECTS	Abscent
OXIDATION	Abscent

#### MICROBIOLOGICAL CHARACTERISTICS

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

