

TECHNICAL SPECIFICATION

FROZEN STRAWBERRY WHOLE FRUIT



PRODUCT DESCRIPTION

Made with Strawberries, we use fresh fruit, being washed and disinfected, selected, the stem is cutted, frozen and packed according to the client requirements.

PRESENTATION

Whole Strawberries, 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	7.5 - 10
PH	3 - 4
ACIDITY	0.6 - 1.2
FLAVOUR	Typical as fresh fruit
COLOR	Characteristic
ODOR	Characteristic
SIZE (PER PIECE)	Objective Size: 22 - 38 mm Range: 20 - 40 mm Variation: +/- 2 mm
AGGLOMERATE OF 3 PIECES EASILY SEPARATED	5% Maximun per count
IRREGULARITIES	5% Maximun per count
STEMS AND LEAVES	Abscent
LARVAE AND INSECTS	Abscent
FOREIGN MATERIAL	Abscent

MICROBIOLOGICAL CHARACTERISTICS

TOTAL PLATE COUNT (TPC)	< 10,000 cfu/g
YEAST 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.

