

## TECHNICAL SPECIFICATION

# ORGANIC & CONVENTIONAL FROZEN AVOCADOS (CHUNKS, SLICES, QUARTERS & HALVES)



### PRODUCT DESCRIPTION

Made with fresh Hass Avocados, being washed and disinfected, selected, blanched, peeled, cut in different sizes according to our specifications, sanitized, frozen and packed according to customer requirements.

### PRESENTATION

Avocado Chunks, Slices, Quarters and Halves; all Frozen IQF.

### CONSUMPTION

They can be used as raw material for 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	
OIL %	9 - 14 %
PH	6 - 7.5
ACIDITY	0.2 - 0.5
FLAVOR	Typical as fresh fruit
COLOR	Characteristic
ODOR	Characteristic
SIZE (PER PIECE)	CHUNKS / ALM.AC-501 Objective Size: 25x25 mm Range: 20x20 - 30x30 mm Variation: +/- 5 mm
	SLICES / ALM.AC-502 Objective Size: 40 - 70 mm Range: 30 - 80 mm Variation: +/- 10 mm
	QUARTERS / ALM.AC-503 Objective Size: 40 - 60 mm Range: 35 - 70 mm Variation: +/- 10 mm
	HALVES / ALM.AC-504 Objective Size: 70 - 90 mm Range: 60 - 100 mm Variation: +/- 10 mm
BLEMISHES NO MORE THAN 1/4 OF THE SURFACE DAMAGED	5% Maximun per count
AGGLOMERATE OF 3 PIECES EASILY SEPARATED	5% Maximun per count
STEMS AND LEAVES / PEEL	Abscent
OXIDATION	Abscent
FOREIGN MATERIALS	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 AVOCADO PUREE



## PRODUCT DESCRIPTION

Made with Hass Avocado, we use fresh fruit, being washed and disinfected, selected, blanched, peeled, mashed, packed according to the client requirements and frozen.

## PRESENTATION

Avocado Puree, 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 FRUIT

OIL %	9 - 14 %
PH	6 - 7.5
ACIDITY	0.2 - 0.5
FLAVOR	Typical as fresh fruit
COLOR	Characteristic
ODOR	Characteristic
OXIDATION	Abscent
PEEL	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.

