
	TECHNICAL SPECIFICATION PEAR JUICE CONCENTRATE (<i>Pyrus communis</i>) 70 °BRIX	
Code: ETJC 006	Date Emission: 25/10/2013	Valid Version: 02
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Product : Pear Juice Concentrate (*Pyrus communis*) 70°Brix

Description : Homogeneous and uniform product obtained by selection, washing, crushing, pressing, filtration and concentrating fresh, mature and sound Pears. All raw materials and the process involved in the preparation of this product are in accordance with good manufacturing practices and under strict sanitary conditions developed through GMP and HACCP guidelines of Codex Alimentarius.

1. PHYSICAL - CHEMICAL CHARACTERISTICS:

°Brix : 70 ± 1 (Direct Refractometry to 20°C).

Acidity : 0.80 – 1.60 % w/w (Malic Acid Direct)

pH : 3.20 – 4.20

Color : ≥ 35 % transmittance (Dilution at 12.0 °Brix, 440nm).

Density : 1.34 - 1.36 g/cm³ (20°C).

Turbidity : < 5NTU (Dilution at 12.0 °Brix).

Clarity : ≥ 95% transmittance (Dilution at 12.0 °Brix, 625 nm).

Pectin : Absence.

Protein : Absence.

Starch : Absence.

Patulin : < 50 ppb.

2. ORGANOLEPTIC REQUIREMENTS:



Appearance : Viscous liquid.

Colour : Ambar crystalline 100% natural

Flavor : Characteristic pears, free of foreign flavors.

Aroma : Characteristic, free of foreign flavors.

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3. DEFECTS:

Foreign materials : Absence.

4. MICROBIOLOGICAL REQUIREMENTS:

Total plate count : ≤100 cfu/g
 Yeast and mold : ≤ 50 cfu/g
 Osmophilic yeast : ≤ 50 cfu/g.
 T.A.B. : Absence in 10 g.
Escherichia coli : Absence

5. SHELF LIFE:

2 Years from the date of packaging printed on the packaging under refrigerated conditions between 0 and 5° C.



6. RECOMMENDATIONS:

Best before 2 years from the date of packaging of the product.
 In the event of detecting a bag and its contents signs of trouble, the product should not be used.
 Once opened consume immediately, otherwise keep refrigerated between 3 and 6 ° C for no more than 24 hrs.

7. OTHERS

Additive or other : It contains no additives, preservatives, flavors or colors of any kind.
Packaging : 60 gallons hermetic bag of polyethylene.
 : 300 gallons hermetic bag of polyethylene.
 : 3960- 4752 gallons flexible hermetic bag.
Protective Packaging : 60 gallons polyethylene bag.
 : 300 gallons polyethylene bag.
Packing : 60 gallons metal drum.
 : 300 gallons wooden bins.
 : 20 ft Container.



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8. REVISION HISTORY

Date	Version	Point	Description of Modification
25/10/2013	01	---	-----
03/02/2014	02	---	Version change.
		---	Scientific name of the fruit is incorporated.
		7	Detail of packaging and protective packaging is incorporated.

9. DOCUMENT RESPONSIBLE

	Name/ Change	Signs	Date
Emission/ Revision	Patricio Verdugo G. R&D Head		03/02/2014
Approval	Christian Rubio R. Technical Manager		04/02/2014

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