
	<p style="text-align: center;">TECHNICAL SPECIFICATION PRUNE JUICE CONCENTRATE (<i>Prunus domestica</i>) 70 °BRIX</p>	
<p style="text-align: center;">Code: ETJC 003</p>	<p>Date Emission: 07/02/2013</p>	<p>Valid Version: 02</p>
	<p>Review Date: 17/10/2014</p>	<p>Page : 1 of 3</p>

Product : Prune Juice Concentrate (*Prunus domestica*) 70 °Brix

Description : Homogeneous and uniform product obtained by selection, washing, crushing, pitting, pressing, filtration and concentrating fresh, mature and sound Prunes. 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 – 71 (Direct Refractometry to 20°C).

Acidity : 1.50 – 2.50 % w/w (Malic Acid Direct).

pH : 3.20 – 4.50

Pectin : Absence.

Protein : Absence.

Starch : Absence.

2. ORGANOLEPTIC REQUIREMENTS:



Appearance : Viscous liquid.

Colour : Dark brown.

Flavor : Characteristic prunes, 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. STORAGE AND TRANSPORT:

The product should be stored at refrigeration temperatures (0 and 5 °C) to maintain the original color conditions. It is not required that the transport of goods takes place under refrigeration, but should be considered a loss of color due to transport time to their final destination.

7. 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.

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8. 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.

9. REVISION HISTORY

Date	Version	Point	Description of Modification
07/02/2013	01	----	Updating and modifying general format
17/05/2013	01	5	Updating Item.
17/05/2013	01	6	Item added recommendations.
03/02/2014	02	----	Version change.
		----	Scientific name of the fruit is incorporated.
		7	Detail of packaging and protective packaging is incorporated.
17/10/2014	02	6	Item added storage and transport.

10. DOCUMENT RESPONSIBLE

	Name/ Change	Signs	Date
Emission/ Revision	Patricio Verdugo G. R&D Head		17/10/2014
Approval	Christian Rubio R. Technical Manager		17/10/2014

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