
	<b>FINISHED PRODUCT TECHNICAL SPECIFICATION</b>	
	<b>APPLE PUREE 30/32 °BRIX 55 GAL</b>	
<b>CODE: ETPC 001</b>	<b>Date Emission: 14/01/2016</b>	<b>Valid Version: 02</b>
	<b>Review Date: 20/04/2017</b>	<b>Page 1 de 3</b>

<b>KIND OF PRODUCT</b>	APPLE PUREE 30/32 °BRIX
<b>CLIENT</b>	N/A
<b>FORMAT</b>	55 GALONS
<b>DESCRIPTION OF PRODUCT</b>	Homogeneous and uniform product obtained by washing, pulping, finishing and concentrating fresh, mature and sound apple. 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.
<b>INGREDIENTS</b>	Fresh apples and ascorbic acid.
<b>DOSE ASCORBIC ACID</b>	200 - 500 ppm
<b>ORIGIN OF INGREDIENTS</b>	Apples: regions of the central valley of Chile. Ascorbic acid: China.
<b>SECURITY AND AUTHENTICITY</b>	This product is manufactured under the standards of Good Manufacturing Practices, according to the principles recommended by the Codex Alimentarius. This product is free of allergens and genetically modified organisms (GMOs) has not been subjected to any radiation process. It is a natural product, free of preservatives, colorants, sugar or sweeteners.
<b>CONTAMINANTS</b>	The pesticide residues and heavy metals comply with national legislation and with the limits established by the legislation of the country of destination.
<b>INTENDED USE</b>	Apple pulp is used as raw material base for the production of juices, nectars, jams, compotes, Baby Foods, Pastry, Fruit Filled Cookies and stabilized for cereals and others.
<b>VULNERABLE POPULATION GROUP</b>	This type of product will NOT recognize Vulnerable Groups, being suitable for consumption by the Food Groups: Vegetarian, Lacto, Ovo-Lacto Vegetarian, Celiac, phenylketonuria, Kosher and Other.
<b>CERTIFICATIONS</b>	This product is certified Kosher and Halal. Agrozzi possesses Certification BRC, Organic and Smeta.

**PHYSICAL - CHEMICAL CHARACTERISTICS**

Parameters	Range
Screen	0.020" (0.5 mm), 0.024" (0.6 mm).
°Brix	30 - 32 (Direct Refractometry)
Bostwick	Max. 12 cm (Bostwick 15 °Brix, 20 °C, 30 sec)
H.M.C.	< 16 % (Howard Mould Count).
pH	3,0 - 4,10 (Reading Direct Potenciometric)
Acidity	0,4 - 1,2 (Malic Acid Direct)
Color L	> 45 (Method Hunter Lab, dilution at 8.5°Brix)

**ORGANOLEPTIC CHARACTERISTICS**

Qualitative description	
<b>Color</b>	Typical of Apple juice which has been exposed to high temperatures during the manufacturing process.
<b>Flavor</b>	Characteristic of apple juice which has been exposed to high temperatures during the manufacturing process.
<b>Aroma</b>	Characteristic of apple juice which has been exposed to high temperatures during the manufacturing process.

<b>Realized by:</b> Giselle Araya /Development Engineer	<b>Verified by:</b> Patricio Verdugo/R&D Head	<b>Approved by:</b> Christian Rubio/Technical Manager
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**CONTROLLED**

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**MICROBIOLOGICAL CHARACTERISTICS**

Parameters	Range
Total plate count	< 10 cfu/g
Yeast and mold	< 10 cfu/g
Lactobacillus	Absence.

**NUTRITIONAL CHARACTERISTICS**

	100 g	UM
Energy	124,5	Kcal
	521	KJ
Total fat	<0,5	g
Cholesterol	0,0	mg
Sodium	5,4	mg
Total carbohydrates	29,4	g
Crude fiber	0,5	g
Sugars	18,9	g
Protein	0,6	g
Vitamin A	191,1	ug RE
Vitamin C	23,7	mg
Calcium	13	mg
Iron	0,6	mg

**PATULIN** 50 ppb maximum (Dilution at 12,5 °Brix).

**DEFECTS**

**Foreign materials** Absence.

**CONDITIONS OF STORAGE AND TRANSPORT**



**Shelf life** 2 years from production date.

**Storage** The product can be stored outdoors at temperatures below 37 °C in places clean and arranged with no more than 4 pallet maximum stacking height. Prolonged storage temperatures above 35 °C can reduce the organoleptic quality of the product.

**Transport** The product is transported to temperature set in metallic containers or trucks that expire with all the conditions hygienic - sanitary for the food transport.

**Certificates of analysis** The certificates of analysis are available at call of the client.

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**CHARACTERISTICS OF THE PACKING AND PACKING**

**Packaging** 55 gallons Aseptic bag.  
**Protective Packaging** 55 gallons polyethylene bag  
**Packing** 58 gallons metallic drum.

The primary packing complies with FDA regulations and European food packaging.

**CHARACTERISTICS PALLETIZING**

**Pallet size** 1,15 X 1,15  
**Form Palletizing** 4 drums per pallet.

**SPECIAL RECOMMENDATIONS** Best before 2 years from the date of manufacture of the product.  
 In the event of detecting a bulge or aseptic bag with indication of this, the product should not be used.  
 Once opened consume immediately, otherwise keep refrigerated at 5 ° C for no more than 24 hrs.

**INFORMATION TRACEABILITY AND LABELING**

Label sample



\* For purposes of traceability please provide the batch number stated on the label.

CHANGE CONTROL		
Date	Version	Description of Modification
14-01-2016	01	Updating and modifying general format.
16-12-2016	01	Update of Compliance limits for heavy metals and pesticides
08-02-2017	02	Carozzi corporate logo is included in the header.
20-04-2017	02	Change of corporate logo of Carozzi.

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