

PRODUCT SPECIFICATION

PRODUCT: Frozen Guanabana (Soursop, Graviola) Puree (NC)

BOTANICAL NAME: Anona Muricata

ANALYTICAL INFORMATION

PARAMETER	UNITS	RANGE
° Brix (uncorrected) at 20°C	° Bx	14.0 +/- 2.0
Total Titratable acid (as citric acid anhydrous)	%	1.25 +/- 0.75
pH	-	3.50 +/- 0.50
Particles	Per ml	< 12
Volatile acids as acetic acid	g/Kg	0.4
Ethanol	g/Kg	3.0
Lactic Acid	g/Kg	0.5

MICROBIOLOGICAL INFORMATION

PARAMETER	UNITS	RANGE
Total Plate count	Cfu/g	Max. 1000
Moulds and Yeasts	Cfu/g	Max. 100
Total Coliforms	Mpn	< 3
E. Coli	Cfu/g	Negative

SENSORY REQUIREMENTS

Appearance	Semi-solid paste, with particles from the fruit, smaller than 1.2mm
Colour	Characteristic Creamy white
Odour	Characteristic of the fruit, free from fermentation smell
Taste	Characteristic of the fruit, free from fermentation flavour or other unusual flavours.

PACKAGING, STORAGE & TRANSPORTATION

Packaging	Metal cylinders, with cover, safety seal and polyethylene double inner bag.
Net Weight	180 Kg.
Shelf life	24 months
Storage conditions	Frozen at -18° C
Label identification	According to the SGF code of labelling

GENERAL REQUIREMENTS

Authenticity	The product is made from 100% natural, fresh fruit and is not modified or adulterated in any way. The product complies with the AIJN Code of Practice. Genetic manipulated plants and raw materials are not used.
Additives	The product does not contain any food additives. Processing aids are not used.
Hygiene	The product is prepared according to the FDA Juice Industry HACCP Guidance, Good Manufacturing Guidance (GMP) and Sanitation Standard Operation Procedures (SSOPs).
Contaminants	The values for heavy metals do not exceed the limits of AIJN Code of Practice.
Pesticide residues	Only in the EC approved agro-chemicals are used during cultivation. The residues do not exceed the maximum levels of the Directive 90/642/EC as well as subsequent amendments.
Allergens	No allergens according to EU-VO 1169/2011.