



FRUIT PUREES
MIAMI

TECHNICAL DATA SHEET
ORANGE ASEPTIC PUREE

PRODUCT NAME	ORANGE PUREE			
PRODUCT DESCRIPTION	Natural product, undiluted, not concentrated, not fermented, preservative-free, obtained from the disintegration and sieving of the edible fraction of the ripe, healthy and clean orange. Naturally fat-free and cholesterol-free, low content in sodium.			
RAW MATERIAL ORIGIN	México, Valle, Quindío, Caicedonia, Meta.			
PRODUCT COMPOSITION	Concentrated orange juice, orange Juice, orange cells, ascorbic acid (antioxidant)			
CONDITIONS UPON RECEIPT OF THE FRUIT	<p>The vehicle (floors, ceilings, tarps, etc.) and the packages must be clean and in good condition, to guarantee the preservation of the desired characteristics of the fruit. Likewise, the personnel transporting the products must comply with the minimum food-handling requirements, such as cleanliness, refrain from using jewelry at the time of unloading, etc.</p> <p>Raw material (fruits) arriving to our production facilities is selected by quality control and either accepted or rejected. Fruits are accepted at their optimum state of maturity, healthy, fresh looking and with a firm consistency, free of insect attacks and diseases impairing the internal quality of the fruit, free of any abnormal external humidity and of any strange odor and /or flavor. After, fruits are cleaned and disinfected. Non-compliance with any of the above-mentioned aspects can be cause of rejection of the raw material.</p>			
PROCESS DESCRIPTION	Receipt of raw materials, weighing, cleaning and disinfection, pureeing, refining, pasteurization, aseptic packaging, labeling, packaging, storage, distribution.			
CRITICAL CONTROL POINTS	<ol style="list-style-type: none"> Mixing phase (pH) Pasteurization (Temperature and holding time) Peroxide (Only applies for shelf stable product) 			
PHYSICOCHEMICAL CHARACTERISTICS				
DESCRIPTION	UNIT	MINIMUM	MAXIMUM	TESTING METHOD
SOLUBLE SOLIDS TO 20 °C	°Brix	31.0	34.0	NTC 440 Year1971
pH TO 20 °C	-	3.28	3.91	NTC 4592 Year 1999
ACIDITY	% Citric acid m/m	2.20	2.70	NTC 440 Year 1971
MICROBIOLOGICAL CHARACTERISTICS				
DESCRIPTION	ESPECIFICATION	UNIT	TESTING METHOD	
<i>Commercial sterility test (Aerobic and Anaerobic Microorganisms)</i>	Satisfactory	Cualitative	NTC 4433	
<i>L. monocytogenes</i>	Absence	Absence/Presence (Cualitative)	AOAC 061506	



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<i>Salmonella sp</i>	Absence	Absence/Presence (Qualitative)	AOAC 960801
<i>E. Coli count</i>	<10	CFU/g	AOAC 070901
ORGANOLEPTIC CHARACTERISTICS			
DESCRIPTION	ESPECIFICATION	TESTING METHOD	
AROMA	Intense and characteristic of the ripe and healthy fruit	NTC 3929 Year 2009	
FLAVOR	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.	NTC 3929 Year 2009	
APPEARANCE	Uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to the fruit.	NTC 3929 Year 2009	
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.	NTC 3929 Year 2009	
TEXTURE	Characteristic of the fruit.	NTC 3929 Year 2009	
SAFETY REQUIREMENTS			
HEAVY METALS	UNIT	MAXIMUM	TESTING METHOD
Arsenic	ppm	0,1	AOAC 986.15 Ed.19:2012
Iron	ppm	15	AOAC 985.35 Ed.19:2012
Mercury	ppm	0,01	AOAC 977.15 Ed.19:2012 Modified
Cadmium	ppm	0,05	AOAC 985.35 Ed.19:2012
Zinc	ppm	5	AOAC 985.35 Ed.19:2012
Cooper	ppm	5	AOAC 985.35 Ed.19:2012
Lead	ppm	0,05	AOAC 985.35 Ed.19:2012



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PESTICIDES	Multi-waste method for 211 components, isomer, quantification of organochlorine pesticides, organophosphates, carbamates and pyrethroids. Including Dithionon and Metidation and multiresiduous method for the determination of Dithiocarbamates: Ferban, Mancozeb, Maneb, Metiram, Propineb, Thiram, Zineb and other dithiocarbamates, according to the Permissible Limits Codex Alimentarius, European Community (MRL, MLS).
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SAFETY REQUIREMENTS-PHYSICAL HAZARDS

DESCRIPTION (Particles and objects such as glass, splinters, dust, plastic, others)	ESPECIFICATION	TESTING METHOD
Cascara, seed, fiber, remains of leaves	Absence of strange materials	Sieve 0.5, 1.0 y 1.5 mm according to customer's requirements
GENETICALLY MODIFIED ORGANISMS (If the product is, contains or is made from GMOs)	Does this product contain GMOs? Yes ___ Not <u>X</u> Are the GMOs supplied labeled to facilitate their management? Yes ___ Not <u>X</u>	
ALERGENS	Is this product considered an allergen? Yes: _ Not <u>X</u> May contain traces of sulphytes coming from agricultural activities < 10 ppm	

NUTRITIONAL INFORMATION

Nutritional information	
Amount per serving	
Energy	80 g
Energy of fat	39 kcal
	0 kcal
	Amount per serving
Total Fat	0 g
Saturated Fat	0 g
Trans fat	0 g
Cholesterol	0 mg
Sodium	0 mg
Total Carbohydrate	9,51 g
Dietary Fiber	2 g
Total Sugars	7,51 g
Protein	0,83 g
Vitamin A	184 %
Vitamin C	38,8 %
Calcio	32 %
Iron	0,07 %



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<p>PACKAGING AND COMMERCIAL PRESENTATION.</p>	<p>Polyethylene high-barrier bag, 100, 150, 200 and 1000 grams bags. Seven-layer coextruded film composed of LDPE + LLDPE, adhesive, EVOH, pigments, barrier polymers and adhesive resins that meet FDA regulations.</p> <p>Preformed bag with single-use filling valve, 20, 5 and 200kg bags. Outer layer: Polyethylene: 30µm, Polyester: 12µm, Polyethylene: 50µm; Inner lining: Polyethylene + EVOH: 69µm; Contact layer: Polyethylene: 30µm.</p> <p>The packaging materials comply with the applicable legal standards</p>	
<p>SANITARY REGISTRATION</p>	<p>RSIAD12M143999</p>	
<p>SHELF LIFE</p>	<p>* 8 months for Polyethylene high-barrier bags, stored at room temperature. * 18 months for "Bag-in-Box" packaging, stored at room temperature. * 24 months in the previous packing materials, stored at freezing temperature -18°C * 12 months stored at refrigeration temperature, in the previous packing materials.</p>	
<p>IDENTIFICATION: BATCH – TRACEABILITY</p>	<p>The lot is identified with the expiration date as: Day (numbers) Month (letters) Year (numbers).</p> <p>The batch number is a code assigned by Alimentos SAS to guarantee product traceability.</p>	
<p>FORM OF CONSUMPTION AND INTENDED USE</p>	<p>This puree can be used to prepare sauces, ice creams, desserts, etc., in accordance with the established formulations. To prepare juice, it is recommended to use a dilution of one part of puree adding three parts of water or milk*, plus sugar according to consumer's taste. * SUGGESTED PREPARATION Product suitable for population older than one year of age.</p>	
<p>HANDLING AND TRANSPORTATION</p>	<p>Once opened; it should be consumed in the shortest possible time and kept refrigerated or frozen.</p> <p>The transport and distribution conditions are carried out in accordance with the specifications described in resolution 2674 of 2013.</p>	
<p>HEALTH INFORMATION</p>	<p>It has a high content of provitamin A and vitamin C, provides potassium, phosphorus and magnesium. Water is its main component and contains a high amount of carbohydrates so its caloric value is very high.</p>	
<p>APPLICABLE REGULATIONS</p>		
<p>NAME</p>	<p>ENTITY</p>	<p>YEAR</p>
<p>Resolution 3929</p>	<p>Ministerio de Salud y Protección Social</p>	<p>2013</p>
<p>Resolution 5109</p>	<p>Ministerio de Salud y Protección Social</p>	<p>2005</p>
<p>Resolution 2674</p>	<p>Ministerio de Salud y Protección Social</p>	<p>2013</p>
<p>Decree 60</p>	<p>Ministerio de Salud y Protección Social</p>	<p>2002</p>
<p>Resolution 333</p>	<p>Ministerio de Salud y Protección Social</p>	<p>2011</p>



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Resolution 2505	Ministerio de Transporte	2004
Resolution 2906	Ministerio de Salud y Protección Social	2007
Resolution 3709	Ministerio de Salud y Protección Social	2015
Resolution 4143	Ministerio de Salud y Protección Social	2012
Codex CAC/RCP 1-1969	Secretaría del Programa Conjunto FAO/OMS sobre Normas Alimentarias Organización de las Naciones Unidas para la Agricultura y la Alimentación	Rev. 4-2003

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		APPROVAL DATE
		July 19th, 2019

CONTROL CHANGES			
VERSION	DESCRIPTION OF THE CHANGE	DATE	RESPONSIBLE
0	Creation of technical data sheet	July 19th, 2019	Alejandro Zapata Suarez