
	STANDARD SPECIFICATION OF FINISHED PRODUCT	Specification: FT Nº 16/12 Date AC: 24/11/14 Page: 1 of 1
AGROINDUSTRIAL COLBUN LTDA.	CONCENTRATED APPLE PULP/PUREE 37° BRX	

1.- PRODUCT DESCRIPTION

Concentrated Apple pulp – 37º Brix - is a product made from fresh, healthy and ripe fruit that goes through a process of cold extraction, then sieved, concentrated, sterilized and aseptic packaged, transforming it in a very high quality product for our clients. Both the process of handling as the equipment involved are in line with Good Manufacturing Practices and comply with strict Hygiene, quality and Safety standards.

2.- SPECIFICATIONS

Organoleptic Characteristics

Flavor	Apple
Odor	Apple
Color	Typical of Apple juice that has been exposed to high temperatures during elaboration
Texture	Soft and homogeneous

Physic & Chemical characteristics

Sieve	0.7 mm
Brix	36 - 38 º Brix
pH	3.0 - 3.6
Malic Acidity	0.4 - 1.4 %
Bostwick consistency	<14 cm. at 15º Brix at 20ºC at 30 sec.

Microbiological characteristics

Mold total count	< 10 Cfug.
Yeast total count	< 10 Cfug.

3. PACKAGING & PRESENTATION

Primary packaging	Double metalized aseptic bag
Secondary packaging	Metallic conic drum with liner of PE
Gross weight	247+/-4 Kg.
Net weight	236+/-4 Kg.
Dispatch format	Pallet with 4 drums
Drums per FCL	80 Drums

4.- SHELF LIFE

2 years after elaboration date in its original packaging

5.- INGREDIENTS

Apple & Ascorbic Acid

6.- STORAGE CONDITIONS

Storage in a fresh and dry place between 18-25°C of temperature

Agroindustrial Colbún Ltda., certify that its product has HACCP and KOSHER certifications.

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