
	STANDARD SPECIFICATION OF FINISHED PRODUCT	Specification: FT Nº 17/12 Date AC: 24/11/14 Page: 1 of 1
AGROINDUSTRIAL COLBUN LTDA.	CONCENTRATED APPLE PULP/PUREE - GRANNY SMITH	

1.- PRODUCT DESCRIPTION	
Concentrated Apple pulp – Granny Smith- 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	0.8 mm
Brix	30 - 32 ° Brix
pH	3.0 - 4.2
Citric Acidity	0.80 – 1.4%
Malic Acidity	0.82 -1.48 %
Bostwick consistency	<15 cm. at 15º Brix at 20ºC for 30 sec.
Microbiological characteristics	
Mold total count	<10 CFU / g
Yeast total count	<10 CFU / g
Total coliforms	Absence
3. PACKAGING & PRESENTATION	
Primary packaging	Double metalized aseptic bag
Secondary packaging	Metallic conic drum with liner of PE
Gross weight	243+/-4 Kg.
Net weight	232+/-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	
<p style="text-align: center;">Agroindustrial Colbún Ltda., certify that its product has HACCP and KOSHER certifications.</p>	

Elaborated by:	Nataly Cáceres R.
	Quality Assurance Manager
Reviewed and approved by:	Raquel Quiroz C.
	Plant Manager
Evaluated and validated by:	Juan C. Asenjo.
	Operations Manager