

	STANDARD SPECIFICATION OF FINISHED PRODUCT	Specification: FT Nº 11/12 Date AC: 24/11/14 Page: 1 de 1
AGROINDUSTRIAL COLBÚN LTDA.	CONCENTRATED PULP/PURE OF BLACKBERRIES	

1.- PRODUCT DESCRIPTION

Concentrated pulp of blackberry is a product made from fresh, healthy and ripe fruit that goes through a hot extraction process, then sieved, concentrated, sterilized and aseptically packaged transforming it in a product with a very high standard for our clients. The handling processes as well as the equipment involved are in compliance with Good Manufacturing Practices and comply with strict hygiene, quality and safety standards.

2.- SPECIFICATIONS

Organoleptic Characteristics

Flavor	Blackberry
Odor	Blackberry
Color	Characteristic to the product
Texture	Soft and homogenous

Physic & Chemical characteristics

Sieve	0.5 - 0.8 mm
Brix	30 - 32 Brix
pH	3.3 – 3.9
Citric Acidity	0.8- 1.8 %
Bostwick Consistency	<16 cm at 12° Brix at 20°C for 30 sec

Microbiological characteristics

Mold total Count	< 10 FCU/g.
Yeast total Count	< 10 FCU/g.

3. PACKAGING & PRESENTATION

Primary packaging	Double metalized aseptic bag
Secondary packaging	Metallic conic drum with liner of PE
Gross Weight	243+/- 4Kg.
Net Weight	232+/- 4 kg
Dispatch format	Pallet with 4 drums
Drums for FCL	80 drums

4.- SHELF LIFE

2 years after elaboration date in its original packaging

5.- STORAGE CONDITIONS

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

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

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