
	STANDARD SPECIFICATION OF FINISHED PRODUCT	Specification: FT N° 13/12 Date AC: 04/08/14 Page: 1 of 1
AGROINDUSTRIAL COLBUN LTDA.	CONCENTRATED PEACH PULP/PUREE	

1.- PRODUCT DESCRIPTION	
<p>Concentrated peach pulp 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 processes of handling as well as the equipment involved are in compliance with good manufacturing practices and comply with strict hygiene, quality and safety standards.</p>	
2.- SPECIFICATIONS	
Organoleptic Characteristics	
Flavor	Peach
Odor	Peach
Color	Characteristics of the product
Texture	Soft and homogenous
Physic & Chemical characteristics	
Sieve	0.5 - 0.7 mm
Brix	30 - 32 ° Brix
pH	3.3 - 4.2
Citric Acidity	0.7 - 1.4 %
Bostwick Consistency	<14 cm. at 15° Brix at 20°C for 30 sec.
Microbiological characteristics	
Mold Count	<10 Cfu/ g
Yeast Count	<10 Cfu / g
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 for FCL	80 drums
4.- SHELF LIFE	
2 years after elaboration date in its original packaging	
5.- INGREDIENTS	
Peach	
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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