

	STANDARD SPECIFICATION OF FINISHED PRODUCT	Specification: FT Nº 14/12 Date AC: 24/11/14 Page: 1 de 1
AGROINDUSTRIAL COLBUN LTDA.	CONCENTRATED SEEDLESS STRAWBERRY PULP/PUREE	

1.- PRODUCT DESCRIPTION	
<p>Concentrated seedless strawberry pulp is a product made from fresh, healthy and ripe fruit that goes through a hot extraction process, then sieved, 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.</p>	
2.- SPECIFICATIONS	
Organoleptic Characteristics	
Flavor	Strawberry
Odor	Strawberry
Color	Characteristic to the product
Texture	Soft and homogeneous
Physic & Chemical characteristics	
Sieve	0.8 mm
Brix	24°±1
pH	3.3 - 3.7
Citric Acidity	1.8 - 2.5 %
Bostwick Consistency	<12 cm. at 12º Brix at 20ºC for 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	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.- STORAGE CONDITIONS	
Storage in a dry and fresh place between 18-25°C of temperature Agroindustrial Colbún Ltda., certify that its product has HACCP and KOSHER certifications.	

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