

TECHNICAL DATA SHEET ASEPTIC PAPAYA PUREE	
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NAME

ASEPTIC PAPAYA PUREE

DESCRIPTION

Natural product, undiluted, not concentrated, not fermented, preservative-free, obtained from the disintegration and sieving of the edible fraction of the ripe, healthy and clean PAPAYA fruit. Naturally fat-free and cholesterol-free, low content in sodium, contains 100% fruit puree.

PROCESS

Purees are processed in our facilities in compliance with Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Point (HACCP) standards, from receipt of raw materials, cleaning and disinfection, pulping, screening, pasteurization, aseptic packaging, storage at room temperature and distribution of the final product. Thermal treatment guarantees product's safety, keeping its organoleptic and nutritional characteristics. All operations are carried out under high quality standards, in compliance with current legislation.
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INGREDIENTS: Fruit, vitamin C (ascorbic acid)
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CRITICAL CONTROL POINTS

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| <ol style="list-style-type: none">1. Pasteurization (temperature and pH)2. Internal filter's integrity3. Peroxide |
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ORGANOLEPTIC CHARACTERISTICS

Aroma: intense and characteristic of the ripe and healthy PAPAYA.

Color: intense and homogeneous, characteristic of PAPAYA; can present a slight change of color due to the natural process of oxidation.

Flavor: characteristic and intense of the ripe and healthy PAPAYA. Free of any strange flavor.
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Appearance: uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to PAPAYA.

PHYSICOCHEMICAL CHARACTERISTICS
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Soluble solids expressed as ° Brix: 7.0 - 11.0
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pH: 4.00-4.50 Acidity expressed as % of citric acid: 0.30 - 0.40
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NUTRITION FACTS

Papaya/Papaya

Información Nutricional/Nutrition Facts		
Tamaño de la porción 1 vaso/Serving size 1 cup (65 g)		
Porciones por envase/Servings Per Container 15 aprox/approx		
Cantidad por porción/Amount Per Serving		
Calorías/Calories 30	Calorías de grasa/Fat Calories 0	
%Valor Diario*% Daily Value*		
Grasa Total/Total Fat 0 g	0%	
Grasa Saturada/Saturated Fat 0 g	0%	
Grasa Trans/Trans Fat 0 g		
Colesterol/Cholesterol 0 mg	0%	
Sodio/Sodium 0 mg	0%	
Potasio/Potassium 120 mg	3%	
Carbohidrato Total/Total Carbohydrate 7 g	2%	
Fibra dietaria/Dietary Fiber 1 g	4%	
Azúcares/Sugars 5 g		
Proteínas/Protein 0 g		
Vitamina A/ Vitamin A 12%	Vitamina C /Vitamin C 66%	
Calcio/Calcium 0%	Hierro/Iron 0%	
*Los porcentajes de Valores Diarios están basados en una dieta de 2,000 calorías. Sus valores diarios pueden ser mayores o menores dependiendo de sus necesidades calóricas. *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs		
Calorías/Calories		
	2000	2500
Grasa total/Total Fat	Menos de/Less than 65 g	80 g
Grasa saturada/Saturated Fat	Menos de/Less than 20 g	25 g
Colesterol/Cholesterol	Menos de/Less than 300 mg	300 mg
Sodio/Sodium	Menos de/Less than 2400 mg	2400 mg
Carb. Total/Total Carb.	300 mg	375 g
Fibra dietaria/Dietary Fiber	25 g	30 g
Calorías por gramo/Calories per gram		
Grasa/Fat 9	Carbohidratos/Carbohydrate 4	Proteína/Protein 4

MICROBIOLOGICAL SPECIFICATIONS

Aerobic and Anaerobic microorganisms: commercial sterility test achieved, no microbial growth is present.

PESTICIDES

Multi-residue pesticide determination using GC/MS according to EPA

HEAVY METALS

Lead and cadmium analysis performed

GMO DECLARATION

Neither the product, nor the ingredients are genetically modified organisms

IRRADIATION STATEMENT

Neither the product, nor the ingredients or the raw material have been irradiated or exposed to ionizing radiation

ALLERGEN STATEMENT

Sulfites test > 10ppm

PACKAGING

Preformed bag with single-use filling valve, 20kg and 200kg bags. Outer layer: Polyethylene: 30µm, Polyester: 12µm, Polyethylene: 50µm; Inner lining: Polyethylene + EVOH: 69µm; Contact layer: Polyethylene: 30µm.
Packaging materials meet FDA regulations.

STORAGE

Storage with other products that may alter the pulp's organoleptic characteristics or that may cause cross contamination should be avoided.
Avoid packaging material mishandling, as this packaging protects and maintains product quality.
Avoid exposing the product to direct sunlight.
To maintain organoleptic characteristics (color, flavor, and aroma) storage in a cool, dry place at temperatures below 75°F is recommended. In temperatures above 75°F it is recommended to refrigerate below 43°F .
Once opened, the product should be consumed as soon as possible and kept refrigerated or frozen.

SHELF LIFE

18 months at room temperature for "Bag-in-Box" packaging

IDENTIFICACIÓN: BATCH – TRACEABILITY

Batch numbers specify product expiration date as follows: day (numbers), month (letters), year (numbers).
Bags including a valve are identified using a sticker. The fruits processed per batch are also traceable.