

Frulantis



fruit land

**PRODUCT NAME**

: **APPLE PUREE SINGLE STRENGTH ASEPTIC**

**PRODUCT DESCRIPTION**

: Natural, white to pall yellow product, produced from completely ripe, healthy, undamaged, washed apples, without any additives like colorants (artificial or natural), preservatives, sugar and other, except ascorbic acid for protection against oxidation.

**SENSORIAL**

Color/Appearance/Texture

: White to pall yellow color, uniform, pulpy, free from impurities and foreign materials

Odor/ Taste/Aroma

: Characteristic of apples, not off flavor

**PHYSICO-CHEMICAL**

Total Soluble Solids, °Bx

: min. 11,2<sup>0</sup> brix

% Titratable Acidity, as citric acid

: 0,2-0,60%

pH value

: less than 4,2

Vitamin content (Ascorbic Acid)

: 200-600 ppm

Consistency, Bostwick cm/30sec @20°C

:

Alcohol

: less than 3gr/kg (at 11,2<sup>0</sup> brix dilution)

Preservatives

: None

Pesticides/agro-chemical residues

: In accordance with EU legislations

Heavy Metals

: In accordance with EU legislations

**MICROBIOLOGICAL**

Total Aerobic Count

: Less than 5 cfu/ml

Yeast & Molds

: Less than 5 cfu/ml

Total Coliform

: Negative

**PACKAGING**

: Aseptic bag of 200 kg net in conical or regular 55-gal open head steel drum with additional polyethylene bag liner

**LABELING**

: Standard labeling includes product name, manufacturer name, production date, drum no., brix, origin, net weight, gross weight, shelf life, storage conditions. Additional drum labeling upon request.

**SHIPPING & STORAGE**

Transport Format

: Palletized in regular 20-ft clean, dry container; 4 drums per pallet if conical drums filling. If cylindrical drums, no pallets required. Capacity per 20ft container is 80 drums. Alternatively in complete road trucks with capacity 100-104 drums per truck.

Storage Condition

: Store in a clean and dry place at ambient temperature yet preferable keep refrigerated between +2<sup>0</sup> C and +15°C.

**SHELF LIFE**

: Eighteen (18) months from the date of production