

Frulantis



PRODUCT SPECIFICATION

Product Description: **PLUM PUREE**

The Plum Puree is made by fresh, sound and mature, Greek plums by mechanical processes and is treated by physical means.

Analytical Specifications

Sensory

Organoleptic characteristics: Typical odour. No off – odour / flavour.

Taste, Colour: Typical of plum.

Physico - Chemical

Brix min 12

Acidity: 0.60 – 0.90% as anhydrous citric acid in pH 8.1

pH: 3.40 – 3.60

Viscosity: 11.0 – 17.0 cm Bostwick 20oC, 30” during the production

Ascorbic Acid max 200 ppm during the production

Microbiological Aseptic

Total Plate Count < 10 CFU/ml

Yeast: < 5 CFU/ml

Mold: < 5 CFU/ml

Heat Resistant Mold Spores 0 CFU/ml

Coliform Count: Negative/1ml

Packaging

In aseptic bag in steel conical drums of 220 lt.

Storage / Handling

Aseptic: Ambient temperature (cool & dry place)

Self life

Aseptic, for up to 18 months at ambient temperature (see above).

Food Industry Law

This product is manufactured in accordance with GMP and HACCP and conforms to all relevant EU regulation.

Juice contents conform to AIJN code of practice.

The product is **GMO free** and **Allergens free**