



Technical Data Sheet

ANDEAN BLACKBERRY PURÉE

DESCRIPTION

Natural fruit puree, undiluted, not concentrated, not fermented, preservative-free, obtained from the disintegration and sieving of the edible fraction of the ripe, healthy and clean fruit.

INGREDIENTS

Andean Blackberry puree, ascorbic acid (Vitamin C)

PHYSIOCHEMICAL CHARACTERISTICS

Soluble solids expressed as °Brix: **°Brix 6.5 - 8.0**

pH: 2.65 - 3.50

Acidity expressed as % of citric acid: **2.00 - 2.90**

SHELF LIFE

18 months from date of manufacture if stored below 77°F

GMO DECLARATION

Neither the product, nor the ingredients are genetically modified organisms

MICROBIOLOGICAL SPECIFICATIONS

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

PESTICIDES

Performed multi-residue pesticide determination using GC/MS according to the EPA

HEAVY METALS

Lead and cadmium analysis performed

NUTRITION FACTS

Nutrition Facts	
240 servings per container	
Serving size	2.8 fl oz (80ml)
Amount Per Serving	
Calories	30
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 8g	3%
Dietary Fiber 4g	14%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 1g	2%
Vitamin D 0mcg	0%
Calcium 25mg	2%
Iron 1mg	6%
Potassium 138mg	2%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

**IRRADIATION
STATEMENT**

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

**ALERGEN
STATEMENT**

This product may contain traces of sulfites. Sulfites test < 10ppm

**ORGANOLEPTIC
CHARACTERISTICS**

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

Flavor: characteristic and intense of the ripe and healthy fruit. Free of any strange flavor.

Appearance: uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to the fruit.

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 while maintaining its organoleptic and nutritional characteristics. All operations are carried out under high quality standards, in compliance with current legislation.

**CRITICAL
CONTROL
POINTS**

1. Pasteurization (temperature and pH)
2. Internal filter's integrity
3. Peroxide

PACKAGING

Pre-formed bag with single-use filling valve: 4.4 LB, 11 LB, 44 LB, and 440 LB bags. Packaging meets FDA regulations.

Outer Layer: Polyethylene: 30m, Polyester: 12m, Polyethylene: 50m

Inner Lining: Polyethylene + EVOH: 69m

Contact Layer: Polyethylene: 30m

STORAGE

Do not store with other items which can alter the product's organoleptic characteristics or could cause cross-contamination. Avoid exposing product to direct sunlight and store in a cool, dry place at temperatures below 77°F. Once opened, product should be consumed as soon as possible. It can be refrigerated for up to 10 days, or frozen for the remainder of the shelf-life.

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.