



PRODUCT SPECIFICATION					
Apple Puree, Conventional (Aseptic / Frozen)					
Code: ETAP01	Version: 01	Last Revision:	01/2018	Written by: Certification Responsible.	Approved by: Quality Manager

Product Description

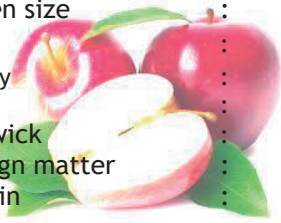
The apple puree is a natural product obtained from fresh apples which are submitted to a process of washing, milling, sieving, pasteurizing and packaging to ensure their safety and preservation. The product development process is carried out under strict hygiene standards, complying with Good Manufacturing Practices, HACCP and BRC systems.

Ingredients

100% Apples (mixture of varieties)

Physical and Chemical Parameters

Screen size	:	0.5, 0.6, 0.8, 1.2, 1.5	mm
Brix	:	11 - 15	°Brix
Acidity	:	0.2 - 0.8	% w/w Malic Acid
pH	:	3.3 - 4.0	AD
Bostwick	:	4 - 12	cm/ 30 seg
Foreign matter	:	Absence	
Patulin	:	< 50	ppb



Microbiological Parameters

Aseptic

Total Plate Count	:	< 50	cfu /gr (TPC Agar)
Yeasts and Molds	:	< 10	cfu /gr (PDA Agar)
Coliforms	:	< 10	cfu /gr (VRB Agar)

Frozen

Total Plate Count	:	< 1000	cfu /gr (TPC Agar)
Yeasts and Molds	:	< 200	cfu /gr (PDA Agar)
Coliforms	:	< 10	cfu /gr (VRB Agar)

Sensory Properties

Flavor	:	Aromatic, typical apple
Color (visually)	:	Typical apple

Packing

Aseptic

Open head steel conical drums	:	220	Kg
		Aseptic bag	

Frozen

Open head steel conical drums	:	220	Kg
		Polyethylene bag	



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Shelf life

Aseptic

Retest after : 24 months

If stored at : Fresh ambient temperature, protected from sun light. It is recommended to store at refrigeration temperatures.

Frozen

Retest after : 24 months

If stored at : -18 / 0 °C / F

Lettering

Each unit is labeled with the following information: Name of manufacturer, product name, batch number, production date, product code, net weight, gross weight.

GMO

This product contains no material derived from genetically modified organisms.

Allergens

100% natural contains no allergens ingredients.

Heavy metals and Pesticides

The product fulfills MRL of pesticides and heavy metal tolerances according to regulation of destination.

Additives

Ascorbic acid

Revision History:



PRODUCT SPECIFICATION					
Apple Puree, Organic (Aseptic)					
Code: ETOAP01	Version: 02	Last 05/2018	Revision:	Written by: Certification Responsible.	Approved by: Quality Manager

Product Description

The apple puree is a natural product obtained from fresh organic apples which are submitted to a process of washing, milling, sieving, pasteurizing and packaging to ensure their safety and preservation.

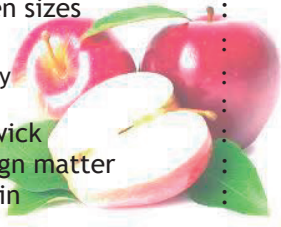
The product development process is carried out under strict hygiene standards, complying with Good Manufacturing Practices, HACCP and BRC systems.

Ingredients

100% Apples (mixture of varieties)

Physical and Chemical Parameters

Screen sizes	: 0.5; 1,2; 1,5	mm
Brix	: 11 - 15	°Brix
Acidity	: 0.2 - 0.8	% w/w Malic Acid
pH	: 3.3 - 4.0	AD
Bostwick	: < 12	cm/ 30 seg
Foreign matter	: Absence	
Patulin	: < 50	ppb



Microbiological Parameters

Aseptic

Total Plate Count	: < 50	cfu /gr (TPC Agar)
Yeasts and Molds	: < 10	cfu /gr (PDA Agar)
Coliforms	: < 10	cfu /gr (VRB Agar)

Frozen

Total Plate Count	: < 1000	cfu /gr (TPC Agar)
Yeasts and Molds	: < 200	cfu /gr (PDA Agar)
Coliforms	: < 10	cfu /gr (VRB Agar)

Sensory Properties

Flavor	: Aromatic, typical apple
Color (visually)	: Typical apple

Packing

Aseptic

Open head steel conical drums	: 220	Kg
	Aseptic bag	



PRODUCT SPECIFICATION

Apple Puree, Organic (Aseptic)

Code: ETOAP01	Version: 02	Last Revision: 05/2018	Written by: Certification Responsible.	Approved by: Quality Manager
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Shelf life

Aseptic

Retest after : 24 months

If stored at : Fresh ambient temperature, protected from sun light. It is recommended to store at refrigeration temperatures.

Frozen

Retest after : 24 months

If stored at : -18 / 0 °C / F

Lettering

Each unit is labeled with the following information: Name of manufacturer, product name, batch number, production date, product code, net weight, gross weight.

GMO

This product contains no material derived from genetically modified organisms.

Allergens

100% natural contains no allergens ingredients.

Heavy metals and Pesticides

Pesticides residues non detected. The product fulfills heavy metal tolerances according to regulation of destination.

Additives

Ascorbic acid, 300 - 800 ppm.

Revision History:

Jan 2017: Initial version

May 2018: V02, Ascorbic acid range is included.



PRODUCT SPECIFICATION				
Apple Puree, Conventional (Aseptic / Frozen)				
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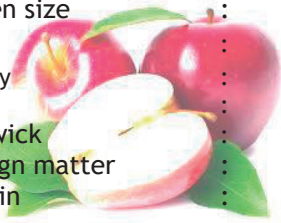
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Ingredients

Apples (mixture of varieties) *and ascorbic acid (as antioxidant)*

Physical and Chemical Parameters

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Brix	:	11 - 15	°Brix
Acidity	:	0.2 - 0.8	% w/w Malic Acid
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Microbiological Parameters

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Sensory Properties

Flavor	:	Aromatic, typical apple
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Packing

Aseptic

Open head steel conical drums	:	220	Kg
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Frozen

Open head steel conical drums	:	220	Kg
		Polyethylene bag	



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Allergens

100% natural contains no allergens ingredients.

Heavy metals and Pesticides

The product fulfills MRL of pesticides and heavy metal tolerances according to regulation of destination.

Additives

Ascorbic acid. *May be absent at customer request.*