



PRODUCT SPECIFICATION					
Raspberry Puree, Conventional (Aseptic / Frozen) (Seedless)					
Code: ETRBP01	Version: 01	Last 03/2018	Revision:	Written by: Certification Responsible.	Approved by: Quality Manager

Product Description

The Raspberry puree is a natural product obtained from fresh raspberries, which are submitted to a process of milling, sieving, pasteurized and packaging to ensure their safety and preservation. Without the addition of any flavor, preservatives or additives.

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

Ingredients

100% Raspberries

Physical and Chemical Parameters

Screen size	:	0.8	mm
Brix	:	8 - 15	°Brix
Acidity	:	0.8 - 2.5	% w/w Citric Acid
pH	:	2,8 - 3,5	AD
Bostwick	:	10 - 25	cm/ 30seg

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 Raspberry
Color (visually)	:	Typical Raspberry

Packaging

Aseptic

Open head steel conical drums	:	220	Kg
		Aseptic bag	

Frozen

Open head steel conical drums	:	220	Kg
		Polyethylene bag	



PRODUCT SPECIFICATION					
Raspberry Puree, Conventional (Aseptic / Frozen) (Seedless)					
Code: ETRBP01	Version: 01	Last 03/2018	Revision:	Written by: Certification Responsible.	Approved by: Quality Manager

Shelf life

Aseptic

Retest after : 24 months

If stored at : 0 - 5 °C

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.

Revision History:

03/2018: Adjustment of acidity and pH range. Setting of storage temperature for aseptic.



PRODUCT SPECIFICATION					
Raspberry Puree, Conventional (With Seeds)					
Code: ETRBPO2	Version: 01	Last 01/2018	Revision:	Written by: Certification Responsible.	Approved by: Quality Manager

Product Description

The Raspberry puree with seeds is a natural product obtained from fresh raspberries, which are submitted to a process of milling, sieving, pasteurized and packaging to ensure their safety and preservation. Without the addition of any flavor, preservatives or additives. The product development process is carried out under strict hygiene standards, complying with Good Manufacturing Practices, HACCP, and BRC systems.

Ingredients

100% Raspberries

Physical and Chemical Parameters

Screen size	:	4	mm
Brix	:	7 - 15	°Brix
Acidity	:	0.8 - 2.5	% w/w Citric Acid
pH	:	2,8 - 3,5	AD
Bostwick	:	< 25	cm/ 30seg

Microbiological Parameters

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

Sensory Properties

Flavor	:	Aromatic, typical Raspberry
Color (visually)	:	Typical Raspberry
Texture	:	Homogeneous with visible seeds and vegetable fiber.

Packaging

Aseptic

Open head steel conical drums :	220	Kg
	Aseptic bag	

Shelf life

Aseptic

Retest after	:	24 months
If stored at	:	Fresh ambient temperature, protected from sun light. It is highly recommended to store at refrigeration temperatures for a better preservation of organoleptic characteristics



PRODUCT SPECIFICATION Raspberry Puree, Conventional (With Seeds)					
Code: ETRBP02	Version: 01	Last 01/2018	Revision:	Written by: Certification Responsible.	Approved by: Quality Manager

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.

Revision History:



PRODUCT SPECIFICATION					
Raspberry Puree, Organic (Aseptic / Frozen) (Seedless)					
Code: ETORBP01	Version: 01	Last 01/2016	Revision:	Written by: Certification Responsible.	Approved by: Quality Manager

Product Description

The Raspberry puree is a natural product obtained from fresh organic raspberries, which are subjected to a process of milling, sieving, pasteurized and packaging to ensure their safety and preservation. Without the addition of any flavor, preservatives or additives. The product development process is carried out under strict hygiene standards, complying with Good Manufacturing Practices, HACCP, and BRC systems.

Ingredients

100% Raspberries

Physical and Chemical Parameters

Screen size	:	0.8	mm
Brix	:	8 - 13	°Brix
Acidity	:	0.8 - 2.5	% w/w Citric Acid
pH	:	3.3 - 4.0	AD
Bostwick	:	5 - 12	cm/ 30seg

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 Raspberry
Color (visually)	:	Typical Raspberry

Packaging

Aseptic

Open head steel conical drums	:	220	Kg
		Aseptic bag	

Frozen

Open head steel conical drums	:	220	Kg
		Polyethylene bag	



PRODUCT SPECIFICATION					
Raspberry Puree, Organic (Aseptic / Frozen) (Seedless)					
Code: ETORBP01	Version: 01	Last 01/2016	Revision:	Written by: Certification Responsible.	Approved by: Quality Manager

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.

Revision History: