



PRODUCT SPECIFICATION					
Asparagus Puree (Aseptic)					
Code: AASP01	Version: 01	Last 10/2016	Revision:	Written by: Certification Responsible.	Approved by: Quality Manager

Product Description

The Asparagus puree is a natural product obtained from fresh asparagus, which are subjected to a process of milling, sieving, pasteurizing and aseptic 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% Asparagus

Physical and Chemical Parameters

Screen size	:	0.8	mm
Brix	:	2.8 - 4	°Brix
Acidity	:	0.05 - 0.09	% w/w Citric Acid
pH	:	5.5 - 6.8	AD
Bostwick	:	11 - 22	cm/ 30seg



Microbiological Parameters

Total Plate Count	:	< 50	cfu /gr
Yeasts and Molds	:	< 10	cfu /gr
E. coli	:	< 3	cfu /gr
Salmonella	:	Absent	/25 gr

Sensory Properties

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

Packing

Open head steel conical drums	:	210	Kg
		Aseptic bag	

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.



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

Revision History:
10/2016: Creation