



PRODUCT SPECIFICATION				
Spinach puree (Aseptic - Frozen)				
Code: ETASPP01	Version: 01	Last Revision:	Written by: Certification Responsible.	Approved by: Quality Manager

Product Description

The Zucchini puree is a natural product obtained from fresh spinach (*Spinacia oleracea*) which are submitted to a process of 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

Spinach

Physical and Chemical Parameters

Screen size	0.8 to 1.5	mm
Brix	3.0 - 6.0	°Brix
Acidity	0.1 - 0.5	% w/w Citric Acid
pH	5.0 - 6.5	AD
Bostwick	< 10	cm/ 30 seg
Foreign matter	: Absence	



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)

Sensory Properties

Flavor	: Aromatic typical zucchini, with no off-odors or off-flavors
Color (visually)	: Light to dark green.

Packing

Aseptic

Open head steel conical drums	: 220	Kg
	Aseptic bag	

Shelf life

Retest after	: 12 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 does not contain material derived from genetically modified organisms.

Allergens

The product does not contain allergens ingredients.

Heavy metals and Pesticides

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

Additives

Ascorbic acid or Citric acid (optional)

Note: if citric or ascorbic acid are added, pH and acidity may be modified.

Revision History:
24-11-2017: Creation