

## Technical Data Sheet

PRODUCT	STRAWBERRY PUREE Seeded			
PRODUCT DESCRIPTION	STRAWBERRY puree is made from STRAWBERRY fruit, which are heat treated and filter-finished. The puree is sterilized under aseptic conditions and aseptically filled into multilayer foil laminate aseptic bags which are packed into steel drums. The product is physically, chemically and microbiologically sound, and manufactured to comply with current good manufacturing practices and under strict sanitary conditions to assure good product definitions.			
<b>ORGANOLEPTIC / SENSORY</b>				
	Color	Red		
	Appearance	Homogenous uniformly free flowing		
	Filter size	2 mm , without seeds		
	Flavor / Taste	Typical ripe Strawberry		
<b>PHYSICAL /CHEMICAL CHARACTERISTICS</b>				
	Brix (°)	7 - 9		
	pH	3.0 - 4.0		
	Acidity (%)“as anhyd. Citric Acid”	0.4 – 0.8		
	B/A Ratio	8 - 22		
	Bostwick (cm/30 sec)	12 - 17		
<b>MICROBIOLOGY CHARACTERISTICS</b>				
	Total Plate Count	≤ 10 CFU/ml		
	Yeast & Mold Count	≤ 10 CFU/ml		
	Anaerobic Bacteria	≤ 10 CFU/ml		
	Coliform	Not detected		
	TAB	≤ 10 CFU/ 10 ml		
ADDITIVES	FREE			
PRESERVATIVES	FREE			
STANDARD HEAVY METALS	In accordance with EU legislations			
RESIDUES	In accordance with EU legislations			
STORAGE CONDITION	Store at +5° Drum should not be exposed to direct sunlight			
SHELF LIFE	18 Months			
PRODUCTION SEASON	MARCH-JUNE			
PACKAGING	Dual Layer Aseptic Bag in Food Grade Steel Conical Drum			
		Net Weight:	215	KG
		Gross Weight:	228	KG
		40 FT REEFER FCL	120	Drums