

## Technical Data Sheet

| PRODUCT                            | STRAWBERRY PUREE seedless  |                                   |           |
|------------------------------------|--|-----------------------------------|-----------|
| 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. |                                   |           |
| ORGANOLEPTIC / SENSORY             |  |                                   |           |
|                                    | Color  | Red                               |           |
|                                    | Appearance   | Homogenous uniformly free flowing |           |
|                                    | Filter size  | 0.6 mm , without seeds            |           |
|                                    | Flavor / Taste   | Typical ripe Strawberry           |           |
| PHYSICAL /CHEMICAL CHARACTERISTICS |  |                                   |           |
|                                    | 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                           |           |
| MICROBIOLOGY CHARACTERISTICS       |  |                                   |           |
|                                    | 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°<br>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 |