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|  | FINISH PRODUCT SPECIFICATION | Edition: 4 Date: 02/06/2014 Page 1 de 3 |
| | NECTARINE PUREE SIEVING 0.5 mm | |

GENERAL DESCRIPTION

This product comes from crushing clean, healthy and ripe fruits, sieving to a size of 0.5 mm and stored by physical procedures.

It is made from Spanish fruit.


It does not contain added sugars, preservatives, scents and colouring stuffs.

ORGANOLEPTIC CHARACTERISTICS

- Colour, smell and taste typical from fruit.
- Creamy texture.
- Without defects.

PHYSICAL AND CHEMICAL CHARACTERISTICS

| | Minimum | Target | Maximum |
|--------------------------------|---------|--------|---------|
| °Brix (20 °C) | 10.5 | - | - |
| Acidity (% A.C.A., pH=8,1) | 0.40 | - | 0.75 |
| pH | 3.60 | - | 4.20 |
| Bostwick grade (cm/30 s) | - | - | 18.0 |
| Vol. of pulp (%) | 45 | - | 90 |
| Ascorbic acid (mg/Kg) | 200 | 250 | - |
| Formol N. (ml NaOH 0,1M/100 g) | 15 | - | - |
| Patulin (ppb) | - | - | 50 |

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|  <small>Industrialización de frutas del segre, s.a.</small> | FINISH PRODUCT SPECIFICATION | Edition: 4 Date: 02/06/2014 Page 2 de 3 |
| | NECTARINE PUREE SIEVING 0.5 mm | |

MICROBIOLOGICAL CHARACTERISTICS


| | |
|-------------------|---------------|
| Total plate count | < 1000 cfu/ml |
| Moulds | < 100 cfu/ml |
| Yeasts | < 100 cfu/ml |

NUTRITIONAL COMPOSITION

| | |
|-----------------|----------------------|
| Energetic value | 49.7 Kcal (208.0 KJ) |
| Protein | 1.1 g |
| Carbohidrate | 10.2 g |
| Sugar | 7.89 g |
| Fat | 0.3 g |
| Saturated fat | 0.03 g |
| Fiber | 2.2 g |
| Sodium | 1.0 mg |
| Vitamin C | 25 mg (31% CDR) |

LIFETIME

- For product in its original package is 12 months (case of aseptic packaging).
- For the case of product delivered in bulk in isotherm trucks, the lifetime will be less than 3 days (stored at temperature below 5°C).

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|  | FINISH PRODUCT SPECIFICATION | Edition: 4 Date: 02/06/2014 Page 3 de 3 |
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STORAGE RECOMMENDATIONS

- Product aseptic filled: keep away from light, moisture and high temperatures.
- Product not aseptic: keep at temperature below 5°C.

PRESENTATION

- Product in bulk: delivered in isotherm trucks of 25 TM.
- Packaged product in high barrier, aseptic bags in 220 Kg open-head steel drums for foodstuff.

QUALITY STANDARDS

- Product manufactured satisfying the EU legislation.
- The product meets the requirements of the IFS (on higher level), BRC (level A) and ISO 9001. The scope of the certification is *production, storage and packaging of purees of fruits*.
- The product and our facilities and procedures are audited by SGF (Sure-Global-Fair), an association whose main task is to ensure quality and fair competition on the fruit juice market.
- Obeying the limits for residues of heavy metals and pesticides established by the Spanish legislation and the recommendations of the A.I.J.N.
- It does not contain allergens (the ones included in the Regulation UE 1169/2011).
- It does not contain genetically modified organisms.
- It is not treated with ionising radiation.

