FRUIT PUREE **FP-01**

Apricot Puree

BRIX	pH	NET WEIGHT
29±1 °Bx	**3.8-4.4**	**265±5 kg**

APPEARANCE & FLAVOUR

Viscous cloudy liquid; ripe apricot fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	1.1-2.0	g/100 g (C.A)
Color	Not stated	Basis not stated
Clarity	Not stated	Unit not stated
Turbidity	Not stated	NTU
Density	1.12±0.01	Unit not stated
Ethanol	≤1.5	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Aseptic
Mold	<10
Yeast	<10
Acidophilus bacteria	<10
Total plate count	Not stated

PACKING, STORAGE & LOGISTICS

Packing: Aseptic drum | Storage: Ambient storage conditions
Net: 265±5 kg | Gross: 280±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

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FRUIT PUREE **FP-02**

Apricot-Plum Puree

BRIX	pH	NET WEIGHT
29±1 °Bx	**3.4-3.9**	**235±5 kg**

APPEARANCE & FLAVOUR

Viscous cloudy liquid; ripe apricot and plum fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	1.6-2.8	g/100 g (C.A)
Color	Not stated	Basis not stated
Bostwick	Not stated	cm/30 s
Density	1.12±0.01	Unit not stated
Ethanol	≤1.5	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Aseptic
Mold	<10
Yeast	<10
Acidophilus bacteria	Not stated
Total plate count	Not stated

PACKING, STORAGE & LOGISTICS

Packing: Aseptic drum | Storage: Ambient storage conditions
Net: 235±5 kg | Gross: 250±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

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FRUIT PUREE **FP-03**

Peach Puree

BRIX	pH	NET WEIGHT
29±1 °Bx	**3.9±0.5**	**235±5 kg**

APPEARANCE & FLAVOUR

Viscous cloudy liquid; ripe peach fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	1.0-1.8	g/100 g (C.A)
Color	Not stated	Basis not stated
Bostwick	Not stated	cm/30 s
Density	1.12±0.01	Unit not stated
Ethanol	≤1.5	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Aseptic
Mold	<10
Yeast	<10
Acidophilus bacteria	<10
Total plate count	Not stated

PACKING, STORAGE & LOGISTICS

Packing: Aseptic drum | Storage: Ambient storage conditions
Net: 235±5 kg | Gross: 250±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

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FRUIT PUREE **FP-04**

Saffron Peach Puree

BRIX	pH	NET WEIGHT
29±1 °Bx	**3.9±0.5**	**235±5 kg**

APPEARANCE & FLAVOUR

Viscous cloudy liquid; ripe peach fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	1.0-1.8	g/100 g (C.A)
Color	Not stated	Basis not stated
Bostwick	Not stated	cm/30 s
Density	1.12±0.01	Unit not stated
Ethanol	≤1.5	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Aseptic
Mold	<10
Yeast	<10
Acidophilus bacteria	<10
Total plate count	Not stated

PACKING, STORAGE & LOGISTICS

Packing: Aseptic drum | Storage: Ambient storage conditions
Net: 235±5 kg | Gross: 250±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

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FRUIT PUREE **FP-05**

Apple Puree

BRIX	pH	NET WEIGHT
36±1 °Bx	**3.3-4.3**	**235±5 kg**

APPEARANCE & FLAVOUR

Viscous cloudy liquid; ripe apple fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	0.4-1.0	g/100 g (M.A)
Color	Not stated	Basis not stated
Bostwick	Not stated	cm/30 s
Density	1.15±0.01	Unit not stated
Ethanol	Not stated	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Aseptic
Mold	<10
Yeast	<10
Acidophilus bacteria	<10
Total plate count	Not stated

PACKING, STORAGE & LOGISTICS

Packing: Aseptic drum | Storage: Ambient storage conditions
Net: 235±5 kg | Gross: 250±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

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