



CAMU CAMU PUREE: 1 KG

INGREDIENTS

100% fresh Camu Camu

VARIETY / ORIGIN

Varieties: Myrciaria dubia

Origin: Peru

TECHNOLOGY

Aseptic - Refrigerated

DESCRIPTION

It is a natural product obtained from the process of crashing and refining selected varieties of camu camu in ripe, healthy and clean conditions. This product is not fermented nor concentrated and does not have any other ingredients in order to maintain the typical color and taste of the fresh fruit.

AUTHENTICITY

The product is made from 100% natural fresh fruit and is not modified or adulterated in any way (Non GMO). Genetically manipulated plants and raw materials are not used.

ORGANOLEPTIC CHARACTERISTICS

Color: Characteristic light red

Pantone: Referential range 199 CP-7418C

Taste: Ripe and fresh fruit

Texture: Puree

Appearance: Free of lumps, shell fragments or any foreign elements.



ADDITIVES - PRESERVATIVES

The product does not contain food additives or artificial preservatives.



PHYSICO-CHEMICAL CHARACTERISTICS

Direct Brix (20°C)	7.5 – 8.5	IFU N° 08
pH (20°C)	2.4 – 2.80	IFU N° 11
Acidity (expressed in% citric acid)	2.3 – 2.85	IFU N° 03

MICROBIOLOGICAL CHARACTERISTICS**

Aerobic Plate Count	< 1000 CFU/g	AOAC 990.12
Moulds	< 100 CFU/g	IFU MM 04
Yeasts	< 100 CFU/g	IFU MM 03
E. coli	< 10 CFU/g	AOAC 991.14
Salmonella spp.	Absence/25 g	ISO 6579-1: 2017

** Microbiological analyzes are carried out for each batch

CERTIFICATIONS

HACCP - BMP	Certified
BRCGS v9	AA (grade)
Kosher	Certified
SGF	Certified
GMO	No use of genetically modified substances or substances produced from GMO
Ionization	Non-ionized product
Allergens	Does not contain introduced allergens
Vegan / Vegetarian	Suitable for vegan and vegetarian use
Halal	Certified

PESTICIDE

In compliance with the regulation EC N° 396/2005 of February 23rd, 2005, and its modifications
In accordance with United States law, Title 40, Chapter I, Subchapter E

HEAVY METAL

In compliance with the regulation (EU) 2023/915 and its modifications

PACKAGING PALLETIZATION

	CONSUMER UNIT	BOXES
Packaging	Bag of 1 kg with recloseable lid and inviolability strip	1 box contains 1 layer of 6 bags
Net weight	1 000 g	6 000 g
Gross weight	1 025 +/- 10 g	6 500 +/- 60 g
Size	245 x 160 x 90 mm	240 x 240 x 260 mm
EAN codes	7750431700255 (EAN 13)	17750431700252 (EAN 14)
Traceability	The best before date (also used as batch number=DD-MM-YYYY) The number lot raw material	

PALLETIZATION

Number of boxes per layer	20
Number of boxes per pallet	120
Number of bags per pallet	720
Type and pallet dimensions	EUROP 1 000 x 1 200 x 1 785 mm

STORAGE CHARACTERISTICS

If all the product has not been consumed, it must be kept refrigerated for a maximum time of 12 days. If the estimated time is longer, it must be frozen.

STORAGE CONDITIONS

Before opening, store the fruit puree away from heat and humidity. To maintain the organoleptic properties, we recommend storing the product at 5°C (41°F).

SHELF LIFE:

The product has a shelf life of 18 months from the production date when stored at refrigerated temperature (3-5 °C / 37 °F - 41 °F).

Nutrition Facts		% Daily Value*
10 servings per container		
Serving size 1 cup (100 g)		
Amount per serving		
Calories 25		
Total Fat	0.1g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	5mg	0%
Total Carbohydrate	6g	2%
Dietary Fiber	1.5g	5%
Total Sugars	1.5g	
Includes 0g Added Sugars		0%
Protein	0.5g	1%
Vitamin C	2500mg	2700%
Vitamin D 0 ug (0 IU)		0%
Calcium 15mg		1%
Iron 0.3mg		2%
Potassium 80mg		2%

NUTRITION DECLARATION / DECLARACIÓN NUTRICIONAL / VALORI NUTRIZIONALI / VALEUR NUTRITIVE / NÄHRWERTE	100 g
Energy / Valor energético / Energia / Energie / Énergie	105 Kj / 25 Kcal
Fat / Grasas / Grassi / Graisses / Fett	0.1 g
Carbohydrate / Hidratos de carbono / Carboidrati / Glucides / Kohlenhydrate	6 g
of which / de los cuales / di cui / dont / davon:	
Sugars / Azúcares / Zuccheri / Zucker	1.5 g
Fiber / Fibra alimentaria / Fibre / Fibres alimentaires / Ballaststoffe	1.5 g
Protein / Proteina / Protaine / Protéine / Protein	0.5 g
Salt / Sal / Sale / Sel / Salz	0.013 g

ASEPTIC PERUVIAN FRUIT S.A.

Factory address (Dirección de fabrica): Carretera Panamericana Sur Km99.8 - Asia - Cañete - Lima - Perú