



PASSION FRUIT PUREE: 1 KG

INGREDIENTS

100% Passion Fruit

VARIETY / ORIGIN

Varieties: *Pasiflora edulis flavicarpa* – Amarilla
Pasiflora edulis forma – Violeta

Origin: Peru

THERMIC PROCESS

Aseptic

DESCRIPTION

Natural product, undiluted, not fermented, not concentrated, without preservatives, obtained from the disintegration, crushing and refining of the edible fraction of the ripe, healthy, and clean passion 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: Dark Orange yellow

Pantone: Referential range 2012 C – 2012 CP – 2011 CP

Taste: Acid, slightly astringent and very aromatic

Texture: Liquid

Appearance: Free of lumps, peel fragments and any foreign elements.



Shake before using

ADDITIVES - PRESERVATIVES

The product does not contain food additives or artificial preservatives.

PHYSICO-CHEMICAL CHARACTERISTICS

Direct Brix (20°C)	12.4 – 14.0	IFU N° 08
pH (20°C)	2.1 - 3.2	IFU N° 11
Acidity (expressed in% citric acid)	3.0 - 4.8	IFU N° 03

MICROBIOLOGICAL CHARACTERISTICS**

Aerobic Plate Count	< 10 CFU/gr	AOAC 990.12
Moulds	< 10 CFU/gr	IFU MM 04
Yeasts	< 10 CFU/gr	IFU MM 03
E. coli	< 10 CFU/gr	AOAC 991.14
Enterobacteriaceae	< 10 CFU/gr	AOAC 2003.01
Salmonella spp.	Absence / 25 gr	AOAC 989.13

** 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	Available replacement declaration

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 EC N° 1881/2006 of December 19th 2006 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
Composition	Polypropylene (PP) for Food contact, is made of plastic complex for Food contact	Recyclable cardboard
Net weight	1 000 gr	6 000 gr minimum
Gross weight	1 065 +/- 5 gr	6 630 +/- 50 gr
Size	245 x 160 x 90 mm	240 x 240 x 260 mm
EAN codes	7750431700026 (EAN 13)	17750431700023 (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 1 720 mm

STORAGE CONDITIONS

Before opening, store the fruit puree in chilled conditions at between 0 (32°F) and +6°C (42°F) maximum.

SHELF LIFE

Up to 18 months from the production date, unopened.

STORAGE CHARACTERISTICS

Once opened and if all the product has not been consumed, it should be kept refrigerated for a maximum time of 7 - 10 days. If the estimated time is longer, it must be frozen.

Nutrition Facts		% Daily Value*
10 servings per container Serving size 1 cup (100 g) Amount per serving Calories 56	Total Fat 0.5g	0.8%
	Saturated Fat 0.1g	0.5%
	Trans Fat 0g	
	Cholesterol 0.6mg	0.2%
	Sodium 0mg	0%
	Total Carbohydrate 12.9g	4.3%
	Dietary Fiber 0.7g	2.8%
	Total Sugars 10.1g	
	Includes 0 g Added Sugars	
	Protein 0.86g	1.7%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		
Vitamin D 0mcg (0 IU)		0%
Calcium 17mg		1.7%
Iron 2.6mg		14.4%
Potassium 119mg		3.4%

NUTRITION DECLARATION / DECLARACIÓN NUTRICIONAL / VALORI NUTRIZIONALI / VALEUR NUTRITIVE / NÄHRWERTE		100 gr
Energy / Valor energético / Energia / Energie / Énergie		244 Kj / 58 Kcal
Fat / Grasas / Grassi / Graisses / Fett		0 g
Carbohydrate / Hidratos de carbono / Carboidrati / Glucides / Kohlenhydrate		13 g
of which / de los cuales / di cui / dont / davon:		
Sugars / Azúcares / Zuccheri / Zucker		10 g
Fiber / Fibra alimentaria / Fibre / Fibres alimentaires / Ballaststoffe		0,8 g
Protein / Proteina / Protaine / Protéine / Protein		0,9 g
Salt / Sal / Sale / Sel / Salz		0 g