

   	TECHNICAL SPECIFICATIONS	Código: PC04
		Versión: 02
		Fecha de Publicación: Diciembre de 2016

Legal name of the product	FROZEN AND PASTEURIZED FRUIT JUICE				
Sanitary record	RSAA 12I29506				
Physical description	Product obtained from squeezing fresh, ripe and clean fruits, without concentrating, diluting or fermenting.				
Organoleptic characteristics	<ul style="list-style-type: none"> • Aspect: Free of strange matters, with own particles of the fruit • Color: Uniform. • Smell: Typical to the fresh and healthy fruit. • Flavor: Typical to the fresh and healthy fruit. 				
Ingredients	Fresh fruit.				
Characteristics physicochemical		FRUIT	BRIX	% ACIDITY	pH
		LEMON	≥6	≥4.5	3.2 - 4
		ORANGE	≥9	≥0.5	3.2 - 4
		TANGERINE	≥9	≥0.5	3.2 - 4
Microbiological characteristics	<ul style="list-style-type: none"> • Recount E. Coli ufc /g o ml: <10 • Recount of moulds and yeasts ufc/g o ml: 1.000 – 3.000 • Detection of Salmonella/25 grs.: Absence 				
Commercial presentation	<ul style="list-style-type: none"> • Bags of 1000 gr, bag tablet of 397gr, 500 gr y 250 gr. • Drums or bins of 60 kg and 200 kg 				
Packing	Primary: bags of polyethylene of low density. Caliber 4				
Type of packing	Boxes of carton x 10 units, boxes for 10 Kg and bags of polyethylene of low density for 10 Kg, 15Kg and 20Kg or according to request of the client.				
Storage conditions.	Store in cava of freezing to temperatures <-18 ° C, on rammers, protected from the light direct and separated from products as meats, fish, lacteal or others that could contaminate the pulp. To guarantee the rotation of the product.				
Useful life	12 months to temperatures of freezing <-18°C. After opened it must be consumed in the minor possible time. Population in general.				
Potential consumers	Population in general.				
Form of consumption	Direct consumption As raw material for food based on fruits				
Identification of the lot	The first two (2) numbers indicate the day in which it was processed, both following digits indicate the month in which it was processed, the last digit indicates the number of elaborated pot-holes of the product, and the letters indicate the initials of the names of the operatives who elaborated the product.				
PROCEDURE OF THE GOVERNMENT TO PROCESS FOOD	Resolution N° 3929 de 2013 Resolution 2674 de 2013 Resolution N° 5109 de 2005 Resolution N° 333 de 2011				
Information of the manufacturer	Processed, packaged and distributed by Frutysabor S.A.S Carrera 48 N°87-56 Itagüí PBX: 4441007 gerencia@frutysabor.com www.frutysabor.com				