

Referential image

ASEPTIC POMEGRANATE JUICE NFC

Technical Specification Sheet

PRODUCT DESCRIPTION

Natural product, undiluted, unfermented, not from concentrate, preservative-free, obtained by breaking down and straining the edible part of ripe, healthy, and clean arils of pomegranate. Classified as a NON-GMO (genetically modified organism) product.

Suitable for use in beverages for direct consumption, with no additional processing. Can be used in different applications such as desserts, baking, ice-cream, gelato, restaurants, catering, hotels, beverage sector and for industrial processes.

PRODUCTION PROCESS

Fruits subjected to a rigorous process of selection, washing, disinfection, mechanical extraction, deaeration, sterilization, cooling, aseptic packing, and storage at room temperature.

INGREDIENTS

100% Fresh pomegranate and ascorbic acid.

TRANSPORT CONDITIONS

May be transported at controlled room temperature, in an enclosed vehicle to avoid moisture and maintain the boxes in good condition.

SHELF LIFE - STORAGE CONDITIONS

Twelve months after the production date at controlled room temperature, we recommend keeping it at a temperature below 20°C, the bags hermetically sealed and the boxes closed, avoid direct exposure to sunlight and moisture.

PACKAGING TYPE AND UNIT

White corrugated cardboard box with product packed in aseptic, double-wall bag, in weights of 3, 5 or 20 kg. and conical steel drums of 200 or 220 kg.

PHYSICOCHEMICAL CHARACTERISTICS

Brix (20°C):	12.0 – 14.0
pH (20°C):	3.1 a 3.5
Acidity (expressed as anhydrous citric acid):	0.55 – 0.7%

ORGANOLEPTIC CHARACTERISTICS

Appearance:
Free from clumps and/or any foreign element.

Color:
From purple red to dark red.

Flavor and Aroma:
Characteristic of ripe fresh fruit.

Defects:
0% foreign matter.

MICROBIOLOGICAL CHARACTERISTICS

• Total Mesophilic Count	< 10 ufc/gr.
• Total Mold and Yeast Count	< 10 ufc/gr.
• Total Coliform Count	< 10 ufc/gr.
• Total E. Coli	< 10 ufc/gr.
• Salmonella sp.	Absent
• Listeria sp.	Absent

CERTIFICATIONS









ASEPTIC POMEGRANATE PULP

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PRESENTATION

ASEPTIC PERUVIAN FRUIT, works white label or his own brand PACIFIC FRUIT.

CASE DIMENSION				
	16,80 cm / 6,61 inch 12,20 cm / 4,80 inch 20,30 cm / 7,99 inch	20,10 cm / 7,91 inch 14,10 cm / 5,51 inch 24,70 cm / 9,72 inch	28,50 cm / 11,22 inch 21,50 cm / 8,46 inch 39,50 cm / 15,55 inch	58,50 cm / 23,05 inch 53,00 cm / 20,86 inch 97,40 cm / 38,35 inch
NET WEIGHT	6.61 LBS 3 KG	11.02 LBS 5 KG	44.09 LBS 20 KG	440.92 or 485.01 LBS 200 or 220KG
UNITS PER PALLET	384 bag in box	206 bag in box	50 bag in box	4 conical steel drums
20" FCL	3,840	2,060	500	75
40" FCL	7,680	4,120	1,000	110

HARVEST SEASON

JAN. FEB. **MAR.** APR. MAY. JUN. JUL. AUG. SEP. OCT. NOV. DEC.



DILUTION RATE

Intended for professional use.
Dilution rate 1:1 Mix 1 volume of POMEGRANATE PULP with 1 volumes of liquid.