



Referential image

# ASEPTIC PINEAPPLE PULP

## 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 pineapple. 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 maturation, selection, washing, disinfection, cut, pulp, deaeration, sterilization, cooling, aseptic packing, and storage at room temperature.

#### INGREDIENTS

100% Fresh Golden Pineapple 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):	11.0 – 13.00
pH (20°C):	3.3 a 3.9
Acidity (expressed as anhydrous citric acid):	0.5 – 0.8%

#### ORGANOLEPTIC CHARACTERISTICS

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

**Color:**  
From yellow to golden.

**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







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### PRESENTATION

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

CASE DIMENSION				
	20.30 cm. / 7.99 inch 16.80 cm. 12.20 cm. / 6.61 inch 4.80 inch	24.70 cm. / 9.72 inch 20.10 cm 14.10 cm. / 7.91 inch 5.51 inch	39.50 cm. / 15.55 inch 28.50 cm. 21.50 cm. / 11.22 inch 8.46 inch	58.50 cm. / 23.05 pulg. 97.40 cm. / 38.35 inch 53.00 cm. / 20.86 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 GOLDEN PINEAPPLE  
 with 1 volumes of liquid.