



PASSION FRUIT PUREE: 1 KG

INGREDIENTS

100% Passion Fruit

VARIETY / ORIGIN

Varieties: *Pasiflora edulis flavicarpa* – Amarilla

Pasiflora edulis forma – Violeta

Origin: Perú

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, free of shell 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 Meso-philic Count	< 10 CFU/gr	AOAC 990.12
Mold Count	< 10 CFU/gr	IFU MM 04
Yeast Count	< 10 CFU/gr	IFU MM 03
Total E. coli count	< 10 CFU/gr	AOAC 991.14
Enterobacteria	< 10 CFU/gr	AOAC 2003.01
Determination of Salmonella sp	Absence / 25 gr	AOAC 989.13

** Microbiological analyzes are carried out for each batch

CERTIFICATIONS

HACCP - BMP	Certified
BRC v.8	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	Carton 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 layer	20
Number cardboard per pallets	120
Number of bags per pallet	720
Type and pallet dimensions	EUROP 1000 x 1200 x 1720 mm

STORAGE CHARACTERISTICS

If all the product has not been consumed, it must be kept refrigerated for a maximum time of 7- 10 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 +6°C (42°F) maximum.

SHELF LIFE

18 months after the production date, keeping the bags tightly closed, avoid direct exposure to sunlight and humidity.
Recommended storage temperature between 4°C - 20°C (39°F - 68°F).

Nutrition Facts		% Daily Value*
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%
Vitamin D	0mcg (0 IU)	0%
Calcium	17mg	1.7%
Iron	2.6mg	14.4%
Potassium	119mg	3.4%

10 servings per container
Serving size 1 cup (100 g)
Amount per serving
Calories 56

*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.

NUTRITION DECLARATION / DECLARACIÓN NUTRICIONAL / VALORI NUTRIZIONALI / VALEUR NUTRITIVE / NÄHRWERTE	100 gr
Energy / Valor energético / Energia / Énergie / 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 / Fibras alimentaires / Ballaststoffe	0,8 g
Protein / Proteina / Protaine / Protéine / Protein	0,9 g
Salt / Sal / Sale / Sel / Salz	0 g