

BLOOD ORANGE FRUIT PUREE

(inv-AAKL)

SPEC AND DATA SHEET

DESCRIPTION

Natural product, undiluted, not concentrated, not fermented, preservative-free, obtained from the disintegration and sieving of the edible fraction of the ripe, healthy and clean BLOOD ORANGE fruit. Naturally fatfree and cholesterol-free, low content in sodium, contains 100% fruit puree.

PROCESS

Purees are processed in compliance with Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Point (HACCP) standards, from receipt of raw materials, cleaning and disinfection, pulping, screening, pasteurization, aseptic packaging, storage at room temperature and distribution of the final product. Thermal treatment guarantees product's safety, keeping its organoleptic and nutritional characteristics. All operations are carried out under high quality standards, in compliance with current legislation.

INGREDIENTS:

Fruit, vitamin C (ascorbic acid)

CRITICAL CONTROL POINTS

1. Pasteurization (temperature and pH)
2. Internal filter's integrity
3. Peroxide

ORGANOLEPTIC CHARACTERISTICS

Aroma: intense and characteristic of the ripe and healthy BLOOD ORANGE.

Color: intense and homogeneous, characteristic of BLOOD ORANGE; can present a slight change of color due to the natural process of oxidation.

Flavor: characteristic and intense of the ripe and healthy BLOOD ORANGE. Free of any strange flavor.

Appearance: uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to BLOOD ORANGE.

PHYSICOCHEMICAL CHARACTERISTICS

Soluble solids expressed as ° Brix: °Brix: 8.0 - 12.0

pH: 4.0 Acidity expressed as % of citric acid: 3.7 - 4.1

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| NUTRITION FACTS | | | |
|---|--------|----------------------|----|
| Serving Size | | 2.8 fl oz (80 mL) | |
| Amount per serving | | | |
| Calories | | 46 | |
| | | % Daily Value | |
| Total Fat | 0 g | | 0% |
| Saturated Fat | 0 g | | 0% |
| Trans Fat | 0 g | | 0% |
| Cholesterol | 0 mg | | 0% |
| Sodium | 8 mg | | 0% |
| Total Carbohydrate | 10 g | | 3% |
| Dietary Fiber | 1 g | | 3% |
| Total Sugars | 7 g | | |
| Added Sugar | 0 g | | 0% |
| Protein | 1 g | | |
| Vitamin D | 0 mcg | | 0% |
| Calcium | 32 mg | | 3% |
| Iron | 1 mg | | 3% |
| Potassium | 145 mg | | 4% |
| 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. | | | |

MICROBIOLOGICAL SPECIFICATIONS

Aerobic and Anaerobic microorganisms: commercial sterility test achieved, no microbial growth is present.

PESTICIDES

Multi-residue pesticide determination using GC/MS according to EPA

HEAVY METALS

Lead and cadmium analysis performed

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GMO DECLARATION

Neither the product, nor the ingredients are genetically modified organisms

IRRADIATION STATEMENT

Neither the product, nor the ingredients or the raw material have been irradiated or exposed to ionizing radiation

ALLERGEN STATEMENT

Sulfites test > 10ppm

PACKAGING

Preformed bag with single-use filling valve, 20kg and 200kg bags. Outer layer: Polyethylene: 30m, Polyester: 12m, Polyethylene: 50m; Inner lining: Polyethylene+ EVOH: 69m; Contact layer: Polyethylene: 30m.

Packaging materials meet FDA regulations.

STORAGE

Storage with other products that may alter the pulp's organoleptic characteristics or that may cause cross contamination should be avoided. Avoid packaging material mishandling, as this packaging protects and maintains product quality. Avoid exposing the product to direct sunlight. To maintain organoleptic characteristics (color, flavor, and aroma) storage in a cool, dry place at temperatures below 75°F is recommended. In temperatures above 75°F it is recommended to refrigerate below 43°F. Once opened, the product should be consumed as soon as possible and kept refrigerated or frozen.

SHELF LIFE

18 months at room temperature for "Bag-in-Box" packaging

IDENTIFICATION: BATCH – TRACEABILITY

Batch numbers specify product expiration date as follows: day (numbers), month (letters), year (numbers). Bags including a valve are identified using a sticker. The fruits processed per batch are also traceable.