








Naranjilla Organic

	ORGANIC NARANJILLA PULP		Code: ORG-FT-001	
			Version: 01	
			Date: 16/01/2016	
NAME	Organic Naranjilla pulp (Citrus nobilis)			
COMPOSITION	Organic Naranjilla pulp, ascorbic acid (antioxidant)			
PROCESS	Organic product, undiluted or concentrated. It has aroma, flavor and characteristic color. Naranjilla fruit pulp is extracted by means of an industrial process from the fruit in its optimum state of maturity, healthy and clean. The fruit pulp is free of foreign particles. Maximum particle size: 0.4 mm			
PHYSICOCHEMICAL CHARACTERISTICS	Total soluble solids: 9 - 10 °Brix	Acidity: 0,7 +/- 0.2	pH (20°C): 4,1 +/- 0.3	
VITAMINS AND MINERALS	Vitamin A,B1, B2, B5 y C, Phosphorum, Calcium y Potasium			
MICROBIOLOGICAL CHARACTERISTICS	Mesofilos total recount maximum ufc/g:..... 3000 MPN total of coliform/g:.....<3 MPN total of fecal coliforms/g:.....<3 Moulds and yeast total recount maximum ufc/g : 2000 Clostridium sulfite reducer spores ufc/g:.....<10			
STORAGE	Perishable product, susceptible of wrong handling. It should be transported frozen at -18°C, avoiding the blended one with toxic, corrosive material or penetrating scents.			
PRESENTATION AND PACKING	Packing:180 Kg metal barriell. Net weight: 180 kg +/- 1 kg Gross Weight: 195 kg+/- 2 kg 250g, 397g (12oz), 1000g, 25kg in polietilene bag.			
SHELF LIFE	24 months, under freezing conditions (-18°C)			
INVIMA	RSIAM12M05698		COLOMBIAN INDUSTRY	
Specifications based on the resolution 3929 of 2015				
PRODUCT CERTIFIED UNDER THE STANDARDS	Regulation NOP (USA) 	Regulation EOS (equivalent CE 834/07 889/08) 	National standard (Resolution 0187/06) 	
	 <hr/> Quality leader			