

**TECHNICAL DATA SHEET
ASEPTIC BLACKBERRY PULP**

Version: 2

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code assigned by TROPIFRUIT GmbH & Co. KG to guarantee product traceability.

USE

This pulp can be used to prepare sauces, ice creams, desserts, etc., in accordance with the established formulations. To prepare juice, it is recommended to use a dilution of one part of pulp adding three parts of water or milk*, plus sugar according to consumer's taste. * SUGGESTED PREPARATION
Product suitable for population older than one year of age.

HANDLING AND TRANSPORTATION

The product is carried in vehicles which are suitable for food transportation and according to Colombian Resolution No. 002505-2004 standards. 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 24°C is recommended. In temperatures above 24°C it is recommended to refrigerate below 6°C.
Once opened, the product should be consumed as soon as possible and kept refrigerated or frozen.

HEALTH INFORMATION

Low-fat diets, rich in fruits and vegetables (foods which are low-fat and may contain dietary fiber, vitamin A or vitamin C) may reduce the risk of some types of cancer, a disease associated with multiple factors.

APPLICABLE COLOMBIAN REGULATIONS

Decree 60-2002 / Decree 3075-1997 / Resolution 2674-2013 / Resolution 3929-2013 / Resolution 5109-2005 / Resolution 333-2011 / Resolution 2505-2004 / Resolution 2906-2007 / Resolution 4506-2013 / Resolution 4143-2012 / NTC 4433 / Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4-2003).

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