

FORMAT		
	<b>TECHNICAL DATA SHEET FROZEN BANANA PASSION FRUIT PULP</b>	<b>Version:</b> 2
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<b>NAME</b>
<b>FROZEN BANANA PASSION FRUIT PULP</b>
<b>PRODUCT DESCRIPTION</b>
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 BANANA PASSION FRUIT fruit. Naturally fat-free and cholesterol-free, low content in sodium, contains 100% fruit pulp.
<b>RAW MATERIAL ORIGIN</b>
Colombia - Risaralda, Antioquia, Quindío, Valle del Cauca, Boyacá.
<b>COMPOSITION</b>
BANANA PASSION FRUIT Pulp, ascorbic acid as an antioxidant.
<b>CONDITIONS UPON RECEIPT OF THE FRUIT</b>
The vehicle (floors, ceilings, tarps, etc.) and the packages must be clean and in good condition, to guarantee the preservation of the desired characteristics of the fruit. Likewise, the personnel transporting the products must comply with the minimum food-handling requirements, such as cleanliness, refrain from using jewelry at the time of unloading, etc. Raw material (fruits) arriving to our production facilities is selected by quality control and either accepted or rejected. Fruits are accepted at their optimum state of maturity, healthy, fresh looking and with a firm consistency, free of insect attacks and diseases impairing the internal quality of the fruit, free of any abnormal external humidity and of any strange odor and /or flavor. After, fruits are cleaned and disinfected. Non-compliance with any of the above-mentioned aspects can be cause of rejection of the raw material.
<b>PRODUCTION PROCESS DESCRIPTION</b>
In our production site, pulps 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.
<b>CRITICAL CONTROL POINTS</b>
1. Pasteurization (temperature and pH) 2. Internal filter's integrity – Metal Detector
<b>ORGANOLEPTIC CHARACTERISTICS</b>
<b>Aroma:</b> intense and characteristic of the ripe and healthy BANANA PASSION FRUIT . <b>Color:</b> intense and homogeneous, characteristic of BANANA PASSION FRUIT s; can present a slight change of color due to the natural process of oxidation. <b>Flavor:</b> characteristic and intense of the ripe and healthy BANANA PASSION FRUIT s. Free of any strange flavor. <b>Appearance:</b> uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to BANANA PASSION FRUIT s.
<b>PHYSICOCHEMICAL CHARACTERISTICS</b>
Soluble solids expressed as ° Brix: 8.00-10.5 pH: 2.80-3.50 Acidity expressed as % of citric acid: 1.20-1.90
<b>NUTRITION FACTS</b>



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Curuba/Banana Passion fruit

<b>Información Nutricional/Nutrition Facts</b>			
Tamaño de la porción 1 vaso/Serving size 1 cup (50 g)			
Porciones por envase/Servings Per Container 20 aprox/approx			
<b>Cantidad por porción/Amount Per Serving</b>			
<b>Calorías/Calories</b> 10	Calorías de grasa/Fat Calories 0		
<b>%Valor Diario*% Daily Value*</b>			
<b>Grasa Total/Total Fat</b> 0 g	<b>0%</b>		
Grasa Saturada/Saturated Fat 0 g	0%		
Grasa Trans/Trans Fat 0 g			
<b>Colesterol/Cholesterol</b> 0 mg	<b>0%</b>		
<b>Sodio/Sodium</b> 5 mg	<b>0%</b>		
<b>Potasio/Potassium</b> 45 mg	<b>1%</b>		
<b>Carbhidrato Total/Total Carbohydrate</b> 3 g	<b>1%</b>		
Fibra dietaria/Dietary Fiber 1 g	4%		
Azúcares/Sugars 2 g			
<b>Proteínas/Protein</b> 0 g			
Vitamina A/ Vitamin A 2%	Vitamina C /Vitamin C		58%
Calcio/Calcium 0%	Hierro/Iron		0%
*Los porcentajes de Valores Diarios están basados en una dieta de 2,000 calorías. Sus valores diarios pueden ser mayores o menores dependiendo de sus necesidades calóricas. *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs			
<b>Calorías/Calories</b>		<b>2000</b>	<b>2500</b>
<b>Grasa total/Total Fat</b>	Menos de/Less than	65 g	80 g
Grasa saturada/Saturated Fat	Menos de/Less than	20 g	25 g
<b>Colesterol/Cholesterol</b>	Menos de/Less than	300 mg	300 mg
<b>Sodio/Sodium</b>	Menos de/Less than	2400 mg	2400 mg
<b>Carb. Total/Total Carb.</b>		300 mg	375 g
Fibra dietaria/Dietary Fiber		25 g	30 g
Calorías por gramo/Calories per gram			
Grasa/Fat 9	Carbhidratos/Carbohydrate 4	Proteína/Protein 4	

**MICROBIOLOGICAL CHARACTERISTICS**

Mesophilic aerobic count UFC/g o ml : <3000  
 Total Coliforms count UFC/g o ml: <10  
 Fecal Coliform count UFC/g o ml: <10  
 Sulfite Reducing Clostridium spore count UFC/g o ml: <10  
 Yeast and Mold count UFC/g o ml: <200.

**PESTICIDES**

Multi-residue pesticide determination using GC/MS according to EPA and Colombian Resolution 2906 of 2007 and Resolution 2971 of 2000.

**HEAVY METALS**

Lead and cadmium analysis performed according to Colombian Resolution 4506 of 2013

**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**


This product may contain traces of Sulfites, result of farming activities. Sulfites test > 10ppm

**PACKAGING AND COMMERCIAL PRESENTATION**

Polyethylene bag, 1000g, 397g, 230g and 100g. Seven-layer coextruded film composed of PP and LDPE following food-grade standards.  
 Packaging materials meet Colombian Resolution 4143 of 2012 standards.

**SHELF LIFE**

24 months if frozen (-18°C), and without interrupting the cold-chain.

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IDENTIFICACIÓN: BATCH – TRACEABILITY
Batch numbers specify product expiration date as follows: day (numbers), month (letters), year (numbers). The batch number is a 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 cold storage (-18°C) vehicles which are suitable for food transportation and according to Colombian Resolution No. 002505-2004 standards. Once thawed the product must be consumed. 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.
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 2971-2000 / 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).

Prepared by	Reviewed by	Approved by
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Laboratory Head	Quality Control Director	Manager
		Approval Date
		J1 October 2015