

**TECHNICAL DATA SHEET
FROZEN BLACKBERRY PULP**

Version: 2

Valid since: January 28th, 2015

Page: 2 of 3

Mora/Blackberry

Información Nutricional/Nutrition Facts	
Tamaño de la porción 1 vaso/Serving size 1 cup (50 g)	
Porciones por envase/Servings Per Container 20 aprox/approx	
Cantidad por porción/Amount Per Serving	
Calorías/Calories 20	Calorías de grasa/Fat Calories 0
%Valor Diario*% Daily Value*	
Grasa Total/Total Fat 0 g	0%
Grasa Saturada/Saturated Fat 0 g	0%
Grasa Trans/Trans Fat 0 g	
Colesterol/Cholesterol 0 mg	0%
Sodio/Sodium 5 mg	0%
Potasio/Potassium 100 mg	3%
Carbhidrato Total/Total Carbohydrate 5 g	2%
Fibra dietaria/Dietary Fiber Menos de/Less than 1 g	3%
Azúcares/Sugars 4 g	
Proteínas/Protein Menos de/Less than 1 g	
Vitamina A/Vitamin A 0%	Vitamina C/Vitamin C 30%
Calcio/Calcium 2%	Hierro/Iron 5%
*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.	
	Calorías/Calories
	2000
	2500
Grasa total/Total Fat	Menos de/Less than 65 g
Grasa saturada/Saturated Fat	Menos de/Less than 20 g
Colesterol/Cholesterol	Menos de/Less than 300 mg
Sodio/Sodium	Menos de/Less than 2400 mg
Carb. Total/Total Carb.	300 mg
Fibra dietaria/Dietary Fiber	25 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.

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



**TECHNICAL DATA SHEET
FROZEN BLACKBERRY PULP**

Version: 2

Valid since: January 28th, 2015

Page:3 of 3

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


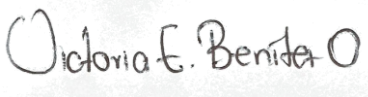

The product is carried in cold storage (-18°C) vehicles which are suitable for food transportation and according to Colombian Resolution No. 002505-2004 standards. Once thawed the product must be consumed. Storage with other products that may alter the pulp's organoleptic characteristics or that may 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
 Diego Urrego Vega	 Victoria Benítez Olaya	 Daniel Gaviria Valenzuela
Laboratory Head	Quality Control Director	Manager
		Approval Date 1 October 2015