

FORMAT		
	TECHNICAL DATA SHEET ASEPTIC SOURSOP PULP	Version: 2
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NAME
ASEPTIC SOURSOP PULP
PRODUCT 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 SOURSOP fruit. Naturally fat-free and cholesterol-free, low content in sodium, contains 100% fruit pulp.
RAW MATERIAL ORIGIN
Colombia - La Tebaida (Quindío), Virginia, Pereira (Risaralda), Toro, La Unión, Ansermanuevo, Buga, Ginebra, Tuluá, Palmira, Sahagún (Córdoba), Chinchiná (Caldas). Venezuela.
PULP SOURSOP, ascorbic acid as an antioxidant.
CONDITIONS UPON RECEIPT OF THE FRUIT
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.
PRODUCTION PROCESS DESCRIPTION
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.
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 SOURSOP. Color: intense and homogeneous, characteristic of SOURSOPs; can present a slight change of color due to the natural process of oxidation. Flavor: characteristic and intense of the ripe and healthy SOURSOPs. 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 SOURSOPs.
PHYSICOCHEMICAL CHARACTERISTICS
Soluble solids expressed as ° Brix: °Brix: 3.0-17.0 pH: 3.00-4.00Acidity expressed as % of citric acid: 0.50-1.00
NUTRITION FACTS



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Guanábana/Soursop

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 30	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 140 mg	4%
Carbohidrato Total/Total Carbohydrate 8 g	3%
Fibra dietaria/Dietary Fiber 2 g	8%
Azúcares/Sugars 7 g	
Proteínas/Protein Menos de/Less than 1 g	
Vitamina A/ Vitamin A 0%	Vitamina C /Vitamin C 17%
Calcio/Calcium 0%	Hierro/Iron 2%
*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 85 g 80 g
Grasa saturada/Saturated Fat	Menos de/Less than 20 g 25 g
Colesterol/Cholesterol	Menos de/Less than 300 mg 300 mg
Sodio/Sodium	Menos de/Less than 2400 mg 2400 mg
Carb. Total/Total Carb.	300 mg 375 g
Fibra dietaria/Dietary Fiber	25 g 30 g
Calorías por gramo/Calories per gram	
Grasa/Fat 9	Carbohidratos/Carbohydrate 4 Proteína/Protein 4

MICROBIOLOGICAL CHARACTERISTICS

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

PESTICIDES

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

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 high-barrier bag, 1000g bags. Seven-layer coextruded film composed of LDPE + LLDPE, adhesive, EVOH, pigments, barrier polymers and adhesive resins that meet FDA regulations.

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

Packaging materials meet Colombian Resolution 4143 of 2012 standards.

SHELF LIFE

6 months at room temperature for Polyethylene high-barrier bags

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

IDENTIFICACIÓN: BATCH – TRACEABILITY

Batch numbers specify product expiration date as follows: day (numbers), month (letters), year (numbers). Valve less bags are identified using indelible inkjet printed labels. Bags including a valve are identified using a sticker. The fruits processed per batch are also traceable. The batch number is a



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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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		Approval Date
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