




Borojo

	<b>BOROJO PULP</b>		Code: SGC-FT-001
			Version: 01
			Date: 15/01/2016
<b>NAME</b>	Borojó pulp ( <i>Borojoa Patinoi</i> )		
<b>COMPOSITION</b>	Borojó		
<b>PROCESS</b>	<p>Natural product, undiluted or concentrated. It has aroma, flavor and characteristic color. Borojo 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.</p> <p>Maximum particle size: 0.4 mm</p>		
<b>PHYSICOCHEMICAL CHARACTERISTICS</b>	Total soluble solids: 15 - 18 °Brix	Acidity: 1,1 +/- 0.2	pH (20°C): 2,9 +/- 0.3
<b>VITAMINS AND MINERALS</b>	Vitamin A, Calcium, Phosphorus, Iron.		
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	<p>Mesofilos total recount maximum ufc/g:..... 3000</p> <p>MPN total of coliform/g:.....&lt;3</p> <p>MPN total of fecal coliforms/g:.....&lt;3</p> <p>Moulds and yeast total recount maximum ufc/g :..... 2000</p> <p>Clostridium sulfite reducer spores ufc/g:.....&lt;10</p>		
<b>STORAGE</b>	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.		
<b>PRESENTATION AND PACKING</b>	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.		
<b>SHELF LIFE</b>	24 months, under freezing conditions (-18°C)		
<b>INVIMA (Sanitary registry)</b>	RSIAM12M05698 COLOMBIAN INDUSTRY		
Specifications based on the resolution 3929 of 2015			
<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  </div> <div style="text-align: center;">  <hr style="width: 20%; margin: 0 auto;"/> <p>Quality leader</p> </div> </div>			