




Coronilla

	<b>CORONILLA PULP</b>			<b>Code: SGC-FT-001</b>
				<b>Version: 01</b>
<b>NAME</b>	Coronilla pulp (Psidium araca)			
<b>COMPOSITION</b>	Coronilla, acid ascorbic (antioxidant)			
<b>PROCESS</b>	Natural product, undiluted or concentrated. It has aroma, flavor and characteristic color. Coronilla 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. Maximum particle size: 0.4 mm			
<b>PHYSICOCHEMICAL CHARACTERISTICS</b>	Total soluble solids: 8 - 10 °Brix	Acidity: 0,6 +/- 0.3	pH (20°C): 3,3+/- 0.3	
<b>VITAMINS AND MINERALS</b>	Vitamin A, B1, B2, B3, B5, B6, B7, B9, B12, C, D,E y K, Iron, Phosphorum and Calcium			
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	Mesofilos total recount maximum ufc/g:..... 3000 MPN total of coliform/g:.....<3 MPN total of fecal coliforms/g:.....<3 Moulds and yeast total recount maximum ufc/g :..... 2000 Clostridium sulfite reducer spores ufc/g:.....<10			
<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				
		 <hr/> Quality leader		