	SOCIEDAD AGROPECUARIA CONCENMEX Data sheet	ITEM: PT0108	
	Product: Aseptic Pulp Cells	**Fruit:** Orange	

1. Description

Aseptic Orange Pulp Cells, is unfermented but fermentable pulp cells obtained from the endocarp of fresh, sound and ripe oranges (*Citrus sinensis*). The pulp cells are obtained from the fruit by mechanical process (extraction and filtration), comercially esterilized by thermal process, aseptically packaged and preservated in cold storage. Product meets legislation and regulations (food, safety, hygiene, enviroment, labelling, etc.) applicable.

1.1 Composition

100% Orange

2. Product Specifications

Physicochemical	UOM	Min	Max
°Brix corrected for Acidity @20°C	°Bx	9.0	
Acidity (as Citric Acid)	%	0.35	1.30
Ratio (°Bx/Ac)	Value	10.0	25.0
Pulp Content	%	80.0	92.0
pH	Value	3.5	4.2
Recoverable Oil (Scott Method)	% v/v		0.07
Defects (black spots)	Value		6
Density	g/L	0.9400	1.0800
Microbiological	**UOM**	**Min**	**Max**
Total Plate Count	Ufc/ml		<1
Mold and Yeast Plate Count	Ufc/ml		<1
Coliform Bacteria	Ufc/ml		Negative
Mold (Howard Method)	%		6
Organoleptic	**UOM**	**Min**	**Max**
Color	Criteria	Typical of orange pulp, free of browning	
Flavor	USDA Score	36	38
Defects	USDA Score	Free of seeds, insect fragments, foreign material, black spots or browned cells (Min 19 USDA)	

Impurity Tolerances

Arsenic and Heavy Metals			
Mercury	< 0.01 ppm	Lead	< 0.03 ppm
Arsenic	< 0.1 ppm	Cadmium	< 0.02 ppm

Pesticides

In conformance with Code of Federal Regulations. Title 40 Part 180: Tolerances & Exemptions from Tolerances for Pesticide Chemicals in Food.

3. Packaging:

Primary packaging: Aseptic Polyethylene bags (Metallized)

Secondary packaging: Steel drum

4. Storage:

Storage temperature: 0 to 5 °C

Stowage highs: 5 drums on top max.

Do not freeze while the primary package is closed.

5. Shelf Life:

Best before 18 months from production date

6. Presentation and Distribution

Presentation	Capacity	Deliveries
Steel Drum	200 Kg	Land/Maritime

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