

FICHA TECNICA DE PURE DE MELOCOTON 10 / 12°	FAC-031	
	Emisión:	24/01/21
	Fecha de Revisión:	12/09/22
	No. Revisión:	5
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PRODUCT NAME	Aseptic single peach pure (single strength 0.5 mm)	June 10th 2022
CLIENT		

LOT	003 212226	
DATE OF MANUFACTURE	June 25th 2022	
BEST BEFORE	June 25th 2024	
QUANTITY	Pounds (lb)	
	Bags	
	Drums	

SPECIFICATIONS SENSORY			
ATTRIBUTE	DESCRIPTION	METHOD	RESULT
Appearance	Liquid, viscose uniform, free of foreign matters, admitting a separation of phase	Visual	<i>Match Standards</i>
Color	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.	Visual	<i>Match Standards</i>
Flavor	Intense and characteristic of the ripe and healthy fruit, free of any strange flavor	Sensory	<i>Match Standards</i>
Aroma	Intense and characteristic of the ripe and healthy fruit	sensory	<i>Match Standards</i>
Texture	Characteristic of the fruit	Sensory	<i>Match Standards</i>
SPECIFICATIONS CHEMICAL			
ATTRIBUTE	EXPECTED	METHOD	RESULT
Screen (mm)	0.5	Mesh analysis	0.5
Brix (20°C) *No dilution	10 - 12	Direct refractometry	10.3
pH (20°C) *No dilution	3.0 - 4.2	Reading direct potentiometric	3.68
Acidity *% as citric acid	0.5 – 1.1	Titration	0.86
Viscosity Bostwick (20°C / 5",cm)	7 - 14	Bostwick direct	11.5 / 12.0
SPECIFICATIONS MICROBIOLOGICAL			
ATTRIBUTE	EXPECTED	METHOD	RESULT
Total plate count	<10 CFU/g	AOAC 990.12	<10 CFU/g
Yeast	<10 CFU/g	AOAC 997.02	<10 CFU/g
Molds	<10 CFU/g	AOAC 997.02	<10 CFU/g
Coliforms	<10 CFU/g	AOAC 991.14	<10 CFU/g
E. coli	Negative	AOAC 991.14 BAM-Chap4 Ap 2	Negative