





Product Specification Sheet							
Product		Aseptic Apple Puree					
Description		Apple puree is product obtained from sun ripened, fresh and properly matured fruit from					
		the varieties Royal gala, Fuji, Pink lady, Granny smith and Red/ Golden delicious and other					
		approved varieties.					
		The fruit is washed, selected, crushed, sieved and thermally processed. Product is brought					
		to 105°C, then aseptically filled and capped into aseptic bags. Finally, the product is packed					
		in metallic drums and palletized					
Finish products		Apple and ascorbic acid					
Ingredients		Not from GMO					
		No exogenous foreign bodies of any kind. It does not contain any ingredients added during					
		processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-					
		1991)}					
		Parameter			Specifications		
1	Organoleptic Characteristics				-		
1.1	Appearance			Smooth			
1.2	Texture	exture			Slightly th	iick	
1.3	Color	Color			Yellowish	to light brown	
1.4	Odor			Characteristics of the apple and free from foreign			
				and off odor			
1.5	Taste			Characteristics of the apple and free from foreign			
					and off ta	ste	
2	Physical and Chemical Characteristics						
2.1	Sieve/mesh (mm)				0.8-1.2		
2.2	Soluble solids				11-16		
2.3	рН				3.3-4.2		
2.4	Titrable acidity (% malic acid)				0.15-1.0		
2.5	Consistency (cm/30 s, 20°C)				3-6		

FRIZWELL AGRO FOODS

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2.6	Ascorbic acid	<600 ppb			
2.7	Patulin	<50 ppb			
3	Microbiological Characteristics				
3.1	Standard Plate Count (cfu/g)	<10,000			
3.2	Yeast & Mould Count (cfu/g)	<100			
3.3	Total Coliform (cfu/g)	<10			
3.4	E. Coli (cfu/g)	<10			
3.5	Salmonella (/25 g)	Absent			
3.6	Listeria monocytogenes (/25 g)	Absent			

Chemical preservatives and Additives: Product is manufacture from Apple and does not contain any added preservatives, colors, flavors or other adulterants

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues

Packaging: Available in 220 kg.

Labelling: Every pack is labelled in accordance with current international legislations

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Product should be stored at ambient temperature and not below 4 deg C. Avoid exposure to higher temperature and sunlight.

Best Before: Twenty four months from the date of manufacture when stored unopened at recommended storage condition