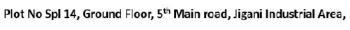


Product Specification Sheet					
Product		Aseptic Frozen Kiwi Puree with seeds			
Description		Processed from ripe Kiwi fruit. Contains no artificial ingredients or fillers. This product complies with the Federal Juice HACCP Regulation 21 CFR Part 120 This product contains lead and possibly other chemicals regulated by the European standards.			
Finish products Ingredients		100% Kiwi 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	Appearar	nce	Smooth with seeds		
1.2	Texture		Slightly thick		
1.3	Color		Yellow- green color		
1.4	Odor		Characteristics of the ripe kiwi and free from foreign and off odour		
1.5	Taste		Characteristics of the ripe kiwi and free from foreign and off taste		
2	Physical and Chemical Characteristics				
2.1	Soluble s	olids (⁰ Brix)	10 ⁰ -15 ⁰		
2.2	рН		3.0-4.0		
2.3	Titrable a	cidity (% citric acid)	0.8-1.6		

FRIZWELL AGRO FOODS













3	Microbiological Characteristics		
3.1	Standard Plate Count (cfu/g)	Max 1000	
3.2	Yeast & Mould Count (cfu/g)	Max 100	
3.3	Total Coliform (cfu/g)	Absent	
3.4	E. Coli (cfu/g)	Absent	
3.5	Salmonella (/25 g)	Absent	
3.6	Listeria monocytogenes (/25 g)	Absent	

Chemical preservatives and Additives: Product is manufacture from authentic Alphonso mango and does not contain any added preservatives, colors, flavours or other adulterants

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

Packaging: Available in 25 kg bag in box.

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: Frozen product should always be stored below -180 C

Best Before: Twenty four months from the date of manufacturing when stored below -180 C







