





Product Specification Sheet					
Product		Frozen Pumpkin Puree			
Description		Frozen pumpkin puree is produced from sorted, good, healthy and well ripens pumpkins. The fruits are sorted, washed, crushed, sieved by passing through 1/32 mesh size, pasteurized, packed in LDPE bags and frozen to ensure its quality.			
Finish products		100% Pumpkin			
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	Organole	otic Characteristics			
1.1	Appearan	ce	Homogenous puree without foreign matter		
1.2	Color		Yellow to orange color		
1.3	Taste		Characteristics to that of ripe pumpkin		
1.4	Aroma		Characteristics to that of ripe pumpkin		
2	Physical and Chemical Characteristics				
2.1	<sup>0</sup> Brix		8-14		
2.2	рН		4.5-6.5		
2.3	Acidity (g	/kg)	0.05-0.12		

## FRIZWELL AGRO FOODS







3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	<40,000
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 Pumpkin 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 15 kg pails

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 or below -180 C.

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