



PEACH PUREE

Product Summary

Product made from fresh, ripe, tasty Peach
Contains no GMOs, allergens, coloring, flavors or preservatives

Organoleptic

Color	Typical for Peach puree
Aroma	Aromatic, Typical of Peach puree
Taste	Certain taste of Peach

Physical and Chemical tests

°Brix (@20°C)	28 - 30
Titratable Acidity at PH:8.1(gr/100)	0.8-1.7
PH	3.4-4.4
Color	Natural
Dross	Negative
Formol number (ml 0.1M NaOH/100ml)	Min 30
Sucrose (gr/100ml)	Max 7
Sugar (gr/100ml)	Min 10

Microbiological

Acidophilic Bacteria	Negative
Yeast (cfu/gr)	Negative
Mold (cfu/gr)	Negative



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Packing & Storing

Filled in Aseptic bags in 200 Liter
(210kg ± 2) Metal drums
Best Storage Condition: 0 - 5 °c

Labeling

Each drum labeled with:

Batch No:

Drum No:

Production Date:

Expiry Date:

Crop Year:

Net Weight:

Ingredients: **Peach** Puree

Brix (@20°C) : 28 - 30

Production Date and Shelf Life

24 months after production date

Certifications

