

ORGANIC CERTIFIED ASEPTIC APPLE PUREE

Description

The product is resulting from the processing of 100% fresh organic apple pulp after peeling, removal of seeds and refinement by screening (5/10 or bigger).

The raw material is clean, organic, freshly harvested, ripe and whole.

The product does not contain added thickeners, sugars, salt, colours and flavours. 500 to 700 ppm ascorbic acid are added in order to prevent oxidation. The product is free of foreign material.

The finished product has a typical flavour, taste and smell of apple pulp, a colour not damaged by overcooking or oxidation. Foreign taste and smell are absent.

Botanical species

Malus domestica

Certification, origin, allergens

The product is certificate by CCPB, NOP and Bio Suisse on demand.

The product is GMO free

100% Italian origin

No known allergens

Physic-chemical information

- Brix:	12-15
- PH:	3,5-0,9
- Total Acidity:	0,30-0,55 g citric acid / 100 g
- Moulds % :	<40
- Bostwick:	4-7 cm

Nutritional values (%)

Energy:	45 Kcal
Fibre:	2
Cholesterol:	0
Fat:	0,3
Carbohydrates:	11
Proteins:	0,2

Microbiological features

- Total plate count:	< 1000 ufc/ml
- Yeasts and moulds:	< 500 ufc/ml
- Thermo resistant moulds at 108°:	0
- Enterobacteriaceae:	< 1000 ufc/ml
- Anaerobic gas formers:	< 1000 ufc/ml
- Lactobacilli:	< 1000 ufc/ml

Methods

- Brix:	Refract meter LR 01 at 20° C
- Bostwick:	Consistometer at 20° C after 30"
- pH:	Potentiometer
- Acidity:	Titration with NAOH N/3
- Ascorbic acid:	Iodometric titration
- Moulds:	Howard

Shelf life

18 months if stored at ambient temperature in clean and suitable conditions

Packing & logistics

Aseptically filled into pre sterilized 22 tons tank, aseptic bag in box of 480 kg net, aseptic 210 kg drum.

SOME DETAILS MAY CHANGE WITHOUT ADVISE

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