

## ORGANIC CERTIFIED ASEPTIC APRICOT PUREE

### Description

The product is resulting from the processing of 100% fresh organic apricot pulp after removal of seeds and refinement by screening (0,6).

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

The product does not contain added thickeners, sugars, salt, colours and flavours. 400 to 600 ppm of 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 apricot pulp, a colour not damaged by overcooking or oxidation. Foreign taste and smell are absent

### Botanical species

Prunus armeniaca

### 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:	11-13
- PH:	3,3- 3,5
- Total Acidity:	1,5 – 1,8 g citric acid / 100 g
- Moulds %:	<30
- Bostwick:	8/12 cm

### Nutritional values (%)

Energy:	28 Kcal
Fibre:	1,5
Cholesterol:	0
Fat:	0,1
Carbohydrates:	6,8
Proteins:	0,4

### Microbiological features

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

### Methods

- Brix:	Refractometer 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 aseptic bag in drum  $\pm$  200 kg net weight or in 480 kg aseptic bag in box.

**SOME DETAILS MAY CHANGE WITHOUT ADVISE**

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