

ORGANIC CERTIFIED CARROT PUREE

Description

The product is resulting from the concentration of 100% fresh organic carrot pulp after removal of crowns and refinement by screening.

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

The carrot puree does not contain added thickeners, sugars, salt, colours, flavours, preservatives or other additives of any kind. Only organic lemon juice and 500 to 600 ppm ascorbic acid can be added. The product is free of foreign material.

The product has a flavour typical of carrots and is free from off-flavours.

Botanical species

Daucus carota

Certification, origin

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

The product is GMO free

100% italian product

Allergens List			
milk protein	<i>Absent</i>	legumes/pulses	<i>Absent</i>
lactose	Absent	nut oil	Absent
eggs	Absent	<i>peanuts</i>	Absent
soya protein	Absent	peanut oil	Absent
soya oil	Absent	sesame	Absent
gluten	Absent	sesame oil	Absent
wheat	Absent	glutamate (E620-E625)	Absent
rye	Absent	sulphite (E220 - E228)	Absent
beef - animal rennet	Absent	coriander	Absent
pork	Absent	celery	Absent
fish	Absent	carrot	Yes
shellfish and crustaceans	Absent	lupine	Absent
maize	Absent	mustard	Absent
cocoa	Absent		

Physic-chemical information

- Brix (natural):	7,5 – 9,5
- pH natural:	5,4 – 5,7
- pH correct with lemon juice:	4,4 ± 0,1
- Natural acidity:	0,10 – 0,12 g/100 g
- Correct acidity:	0,3 – 0,4 g / 100 g
- Betacarotene:	70 – 100 mg/kg

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

SOME DETAILS MAY CHANGE WITHOUT ADVISE

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Nutritional values (%)

Energy:	33 Kcal
Fibre:	3,1
Cholesterol:	0
Fat:	0
Carbohydrates:	0
Proteins:	1,1

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 and logistics

Aseptically filled into presterilized aseptic bag in drum \pm 200 kg or 480 kg aseptic bag in box.

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