

## ORGANIC CERTIFIED PLUM PUREE

### Description

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

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

The prune puree does not contain added thickeners, sugars, salt, colours and flavours. 400 to 700 ppm ascorbic acid are added in order to prevent oxidation. The product is free of foreign material.

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

### Botanical species

Prunus domestica

### Certification, origin, allergens

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

The product is GMO free

100% Italian product

No known allergens

### Physic-chemical information

- Brix:	13-17
- pH:	3,5 – 3,7
- Acidity (g/kg):	0,7 – 1,2 g citric acid / 100 g
- Bostwick:	6 – 11
- Moulds:	< 50

### Nutritional values (%)

Energy:	42 Kcal
Fibre:	1,4
Cholesterol:	0
Fat:	0,1
Carbohydrates:	10,5
Proteins:	0,5

### 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:	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 ± 200 kg or 480 kg aseptic bag in box.

**SOME DETAILS MAY CHANGE WITHOUT ADVISE**

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