

ORGANIC CERTIFIED STRAWBERRY PUREE

Description

The product is resulting from the processing of 100% fresh organic strawberry pulp after removal of crowns, seeds and refinement by screening.

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

The strawberry puree and concentrate does not contain added thickeners, sugars, salt, colours and flavours. 500 to 800 ppm ascorbic acid are added in order to prevent oxidation. The product is free of foreign material.

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

Botanical species

Fragaria ananassa

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 (puree):	9-11
Colour hunter a:	27
Colour hunter b:	14
Bostwick:	8 - 15 cm
pH:	3,60
Total acidity:	0,65 g citric acid/100 g
Moulds:	<50

Nutritional values (%)

Energy:	55 Kcal
Fibre:	2,3
Cholesterol:	0
Fat:	0,5
Carbohydrates:	8
Proteins:	1,1

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

12 months if stored at a temperature between +4 and + 8 ° C.

Packing and logistics

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

SOME DETAILS MAY CHANGE WITHOUT ADVISE

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