

ORGANIC CERTIFIED ASEPTIC WILLIAMS PEAR PUREE

Description

The product is resulting from the processing of 100% fresh organic Williams pear pulp after refinement by screening (4/10 or 6/10).

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 650 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 Williams pear pulp, a colour not damaged by overcooking or oxidation. Foreign taste and smell are absent.

Botanical species

Pyrus communis

Certification, origin, allergens

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

The product is OGM free

100% Italian origin

No known allergens

Physic-chemical information

- Brix:	11-14
- PH:	3,70 – 4,0
- Total Acidity:	0,36– 0,40 g citric acid/ 100 g
- Moulds %:	<40
- Bostwick :	7-9
- Colour Hunter a:	0 – 1, 5
- Colour Hunter b:	19-20

Nutritional values (%)

Energy:	44 Kcal
Fibre:	2,6
Cholesterol:	0
Fat:	0,4
Carbohydrates:	10
Proteins:	1,2

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:	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

Packing & logistics

Aseptically filled into pre sterilized aseptic bag in drum ± 200 kg net weight or 480 kg aseptic bag in box.

Shelf life

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

SOME DETAILS MAY CHANGE WITHOUT ADVISE

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