



Conserversa Pentzke S.A  
Depto. Control Calidad

## ASEPTIC APRICOT PULP (2A)

<b>E-CC-0-01 PF-01 v 03</b>	STATUS: Aprobado	Página 1 de 4
Elaborado por: Jefe Control de Calidad Fecha:07.05.2014	Revisado por: Jefe de Laboratorio Fecha: 02.11.2015	Aprobado por: Sub. gerente de Gestión de Calidad Fecha: 02.11.2015

### 1.- DESCRIPTION

Apricot pulp is obtained from healthy and ripe fruit which has been duly selected, washed, cooled pitted and processed following good manufacturing practices and under strict sanitary condition.

The Product is crushing, inactivated enzymatically, finished, concentrated, sterilized, cooled, aseptically packed and stored under adequate conditions.

### 2.- GENERAL CHARACTERISTICS

- This process is done under good manufacturer practice and strict sanitary conditions
- The product is free from GMO
- Contain no Allergens.
- Heavy metal according to the RSA (Dto.N 977/96)–Chile and Codex Alimentarius regulations.
- Pesticides residues in raw material and final product should be under the maximum residual level, according to Codex Alimentarius and USDA regulations.
- Contains no preservatives, colorings or sugar

### 3.- INGREDIENTS

Concentrated fresh apricot (100%)

### 4.-PHYSICAL AND CHEMICAL CHARACTERISTICS

<b>Method</b>	:	Hot Break	
<b>Finish</b>	:	0.020"	
		<b>MIN</b>	<b>MAX</b>
<b>Soluble Solids</b> (°Bx)	:	30	32
<b>Ph</b> (20°C)	:	3,0	4,0
<b>Titratable Acidity</b> (30/32 °Bx)			
% Citric Anhydrous Acid	:	2,0	4,0
Relation bx/acidity	:	7,50	16,00
<b>Bostwick Consistency (initial)</b> (15 °Bx-20 °C-30 seg)	:	4	10
<b>Dark speck</b> (10g – 31°bx)			
1,0 – 1,5 mm	:		5
> 1,5 mm	:		0
<b>Defects</b> (100g-12 °Bx)			
1,0 – 1,5 mm	:		25



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> 1,5 mm : 0

**Foreign Elements** : Absence

**Insects fragments/100 g** : 10

### 5.- ORGANOLEPTIC CHARACTERISTICS

**Visual color** (15 °Bx) : Orangeish, typical ripe fruit.  
Free of brown signs, oxidation and(or)  
caramelization.

#### Hunterlab Color (8,5 °Bx)- Colorimeter Spectrum

	<b>MIN</b>
L	: 38
<b>Flavor and odor</b>	: Pleasant, typical of the product
<b>Texture</b>	: Soft and Homogeneous.

### 6.-Defects

According with internal specification Conservera Pentzke S.A.

### 7.- MICROBIOLOGICAL CHARACTERISTICS

	<b>Max.</b>
<b>Molds count</b> (Howard)	: 12%
<b>Total plate Count</b> (CFU/g)	: <10
<b>Anaerobic 35°C and 55°C</b>	: Absence
<b>Lactobacillus</b> (CFU/g)	: <10
<b>Mold and yeasts</b> (CFU/g)	: <10
<b>Coagulans Bacillus</b> (CFU/g)	: <10
<b>Thermophilic Acidophilic Bacteria</b> (CFU/g)	: <10
<b>Total Coliforms</b> (CFU/ g)	: <10
<b>E.Coli</b> (CFU/g)	: <10
<b>Heat Resistant mold</b> (CFU/g)	: <10
<b>Heat Resistant mold</b> (CFU/100g) :	<1

### 8.-PACKING CHARACTERISTICS

Packed in high - barrier aseptic bags - 55 gallons, inside of another plastic bag and in metal drums with properly sealed, interior and exterior coating, free of dirt and foreign material that may damage the quality or presentation of the product. Removable covers set by hoops with insurance.

**Net Weight** : 235 +/- 2 Kg. Approx. (individual weighing)



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### 9.- PRODUCT IDENTIFICATION

#### A.- Coding Conservera Pentzke S.A.

Labelling : Duly identified containing the following information:

- Name and code of the product.
- Number lot and drum
- Date of production and expiration
- Gross weight
- Net weight
- Number of bag
- Fresh and dry place

Each drum has printed :

- Name and address of producer.
- Country of origin
- Health resolutions
- Warning aseptic pack

#### B.- Additional coding

On request of the client an additional label is places, if applicable.

### 10.- STORAGE

The product is packed in sealed drums, palletized (4 unit) and stored in a roofing storage or in the open at environment temperature.

### 11.- SANITARY LEGISLATION

According to the RSA (Dto.N 977/96) – Chile and Codex Alimentarius regulations

### 12.- DISTRIBUTION

Must be sent in clean, dry and adequate transportation, in perfect conditions to avoid any contamination of the packing or product during transport, watching stowing inside the containers.

#### Samples

Taken when product is elaborated, are representatives of each lot and properly codified.

### 13.- USE OF PRODUCT

Product is for indirect consumption and is used as raw material in the manufacture of other foodstuffs.

The product is suitable for all type of consumer and vulnerable group to the consumption of aseptic



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apricot pulp are not considered.

### **14.- SHELF LIFE**

24 months from date of elaboration.

### **15.- COUNTRY OF ORIGIN**

Chile