



Conserversa Pentzke S.A
 Depto. Control Calidad

ASEPTIC PEAR PULP (4A)-Cat.

E-CC-0-01-PF-05 v 04

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

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

The Product is cold extraction, 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
- Contains no Allergens.
- Heavy metal according to the RSA (Dto.N 977/96)-Chile and Codex Alimentarius regulations.
- Pesticides residues in row material and final product should be under the maximum residual level, according to Codex Alimentarius and USDA regulations.
- Contains no preservatives, colorings or sugar.
- Contains ascorbic acid (Vitamin C) as antioxidant (< 500 ppm)

3.- INGREDIENTS

Concentrated fresh pear (99.95 %), ascorbic acid (0.05%).

4.-PHYSICAL AND CHEMICAL CHARACTERISTICS

Method	:	Hot Break	
Finish	:	0,020"	
		MIN	MAX
Soluble Solids (°Bx)-direct	:	30	32
Ph (20°C)	:	3,70	4,20
Titratable Acidity (30/32 °Bx)			
% Citric Anhydrous Acid	:	0,30	0,80
Relation bx/acidity	:	37,5	106,7
Bostwick Consistency			
(15 °Bx-20 °C-30 seg)-cm	:	6	14
Dark speck (10g/30-32°Bx)			
1,0 – 1,5 mm	:		5
> 1,5 mm	:		0
Defects (100g /12 °Bx)			
1,0 – 1,5 mm	:		25



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> 1,5 mm	:	0
Foreign Elements	:	Absence
Fragment of Insects/100 g	:	10

5.- ORGANOLEPTIC CHARACTERISTICS

Visual color (30-32°Bx) : Yellow or orangeish, typical ripe fruit.
Free of brown signs, oxidation and (or)
caramelization.

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

		MIN
L	:	54
Flavor and odor	:	Pleasant, typical of the product.
Texture	:	Soft and homogeneous.

6.-Defects

According with internal specification Conservera Pentzke S.A.

7.- MICROBIOLOGICAL CHARACTERISTICS

		Max.
Molds count (Howard)	:	16%
Total plate Count (CFU/g)	:	<10
Anaerobic 35°C and 55°C	:	Absence
Lactobacillus (CFU/g)	:	<10
Mold and yeasts (CFU/g)	:	<10
Coagulans Bacillus (CFU/g)	:	<10
Thermophilic Acidophilic Bacteria (CFU/g)	:	<10
Total Coliforms (CFU/ g)	:	<10
E.Coli (CFU/g)	:	<10
Heat Resistant mold (CFU/g)	:	<10
Heat Resistant mold (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 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 pear pulp are not considered.



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14.- SHELF LIFE

24 months from date of elaboration.

15.- COUNTRY OF ORIGIN

Chile