

GOLDEN PINEAPPLE PULP



PRODUCT DESCRIPTION

Natural product, undiluted, unfermented, not from concentrate, preservative-free, obtained by breaking down and straining the edible part of ripe, healthy, and clean gold pineapple. Classified as a NON-GMO (genetically modified organism) product.

Suitable for use in beverages for direct consumption, with no additional processing. Can be used in different applications such as desserts, baking, ice cream, restaurants, catering, beverage sector and for industrial processes.

PRODUCTION PROCESS

Fruits subjected to a rigorous process of maturation, selection, washing, disinfection, cut, pulp, deaeration, sterilization, cooling, aseptic packing, and storage at room temperature.

INGREDIENTS

100% fresh gold pineapple pulp and ascorbic acid.

SCIENTIFIC NAME

Ananas Comosus. Variety Golden.

TRANSPORT CONDITIONS

May be transported at room temperature, in an enclosed vehicle to avoid moisture and maintain the boxes in good condition.

SHELF LIFE – STORAGE CONDITIONS

Twelve months after the production date at room temperature, keeping the bags hermetically sealed and the boxes closed. Avoid exposure to direct sunlight and moisture.

PACKAGING TYPE AND UNIT

White corrugated cardboard box with product packed in aseptic, double-wall bag, in weights of 3, 5 or 20 kg, and conical steel drums of 200kg.

PHYSICOCHEMICAL CHARACTERISTICS

Brix (20°C): 13
pH (20°C): 3.46
Acidity (in% anhydrous citric acid) 0.88

HARVEST SEASON

October-January.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Free from clumps and/or fragments of shell.

Color: Characteristic yellow-golden color.

Flavor and Aroma: Characteristic of ripe fresh fruit.

Defects: 0% foreign matter.

MICROCHEMICAL CHARACTERISTICS

- Total Mesophilic Count < 10 ufc/gr.
- Total Mold and Yeast Count < 10 ufc/gr.
- Total Coliform Count < 10 ufc/gr.
- Total E. Coli < 10 ufc/gr.
- Salmonella sp. Absent
- Listeria sp. Absent

ALLERGENS

The pulp does not contain allergens, nor has any other product containing allergens been processed in the production line.

CERTIFICATIONS

HACCP, BRC Food Safety, KOSHER, SGF, GMP, EU-Organic.

Declaration of origin

Each box is traceable to the individual organic producer with name and geographic coordinates.