



TECHNICAL SPECIFICATION
PEACH PUREE CONCENTRATE
30-32 ° BRIX

PRODUCT DESCRIPTION :	
Concentrated peach puree 30-32 brix, packed aseptically in bag placed in conical drums	
ORGANOLEPTIC CHARACTERISTICS	
Appearance:	Natural yellow product produced from ripe sound and undamaged clear fresh peaches without any additives (like colorants), preserves, sugar, or other.
Flavour / Odour:	Typical of its kind, pleasantly fruity with no additives.
Colour hunter :	L* (usually 50-60) Min 48, a*, b* [a/b (0.20 - 0.28) 0.2 - 0.36]
Consistency / Structure :	Uniform

Ingredients (percentage)	
Peaches:	99.85% - 99.91%
Ascorbic acid (E300):	0,09% - 0,15%

PHYSICAL AND CHEMICAL CHARACTERISTICS	
Solids:	30-32 brix at 20 ⁰ C
Acidity :	0,7-1,7
PH value :	3.6 - 4.2
Viscosity (Bostwick) :	9-14 cm (at 12 ⁰ brix for 30 sec at 20 ⁰)
Asorbic acid :	300-600 at 10 ⁰ brix and 900-1500 At 30° brix
Particile diameter:	< 0.5 mm.

MICROBIOLOGICAL CHARACTERISTICS	
Aerobic and total count(32⁰ C):	Not detectable
Yeast:	Not detectable
Molds:	Not detectable
Acid tolerant bacteria :	Not detectable

FREE FROM PATHOGENIC GERMS IN ACCORDANCE TO GMP AND FOOD ARTICLES OF E.C. AND WHO-CODEX ALEMENTARIUS, AND THE ALJN CODES OF PRACTISE, PH- PRODUCTS STERILISED

STORAGE CONDITIONS / SHELF LIFE	
Shelf life :	18 months from production date or 24 if refrigerated
Shelf life when opened :	72 Hours if pre-chilled . Refrigerated at temperatures lower than 5 ⁰ C.
Storage conditions:	In a covered dry area protected from sun and wet weather, conditions at ambient temperature

OTHER INFORMATION:	
Aperture diameter:	1 in
Drum thickness :	0,6 - 0,8 mm
Aseptic bag type:	a) GOGLIO, b) ARAN HIGH BARRIER

GMO AND ALLERGENS

GMO free , as well as allergen free. Product is checked on the presence of foreign materials (wood, metal, glass etc) and it is also declared as free of all above , according to the EC food law.1829/2003 and 1830/2003.

Technical specs

sterilization time=240 sec min	sterilization temperature=103°C min	
Filter mesh size=0.5mm	concentration vacuum=-0.98 atm	
estimated net weight per drum=236kg	drum volume=206dm ³	Tolerance for weight+/-=4kg max

Pesticides

EU regulation 396/2005/EC and 1881/2006/EC

Residues are also checked in full scale. E.g for : 1) benamyl, Carbendazim, Thiophanate - methyl

2) residues of Dithiocarbamates, 3) residues of Organophosphorus pesticide.

Nutritionals

Moisture:	68,17	g/100g	
Proteins:	1,49	g/100g	
Fats:	0,34	g/100g	
Alimentary fibers:	2,9	g/100g	
Ash:	6,8	g/Kg	
Carbonhydrates:	25,32	g/100g	
Sodium:	28,6	mg/Kg	
Energy:	116	Kcal/100g	492 Kj/100g

Sugar Composition

Glucose:	4,6	g/100g
Galactose:	<LQ	g/100g
Fructose:	4,62	g/100g
Lactose:	<LQ	g/100g
Sucrose:	11,78	g/100g
Maltose:	<LQ	g/100g
Maltotriose:	<LQ	g/100g

Acidic Composition

Palmitic Acid:	31,18	%
Linoleic Acid:	37,74	%
Linolenic Acid:	22,92	%
Saturated Fatty Acids:	35,74	%
Monounsaturated Fatty Acids:	3,6	%
Polyunsaturated Fatty Acids:	60,66	%

<LQ : Lower than quantification limit.