



nile FRUITS®

APPLE PUREE

TECHNICAL DATA SHEET

Document No.
GF-SAL-04
Issue Date
23-12-2014
Issue No. :
3

PRODUCT	APPLE PUREE SINGLE STRENGTH		
PRODUCT DESCRIPTION	APPLE puree is made from APPLE fruit, which are heat treated and filter-finished. The puree is sterilized under aseptic conditions and aseptically filled into multilayer foil laminate aseptic bags which are packed into steel drums. The product is physically, chemically and microbiologically sound, and manufactured to comply with current good manufacturing practices and under strict sanitary conditions to assure good product definitions.		
ORGANOLEPTIC / SENSORY			
	Color	Ivory Creamy White	
	Appearance	Homogenous uniformly free flowing	
	Flavor / Taste	Typical ripe Apple	
PHYSICAL /CHEMICAL CHARACTERISTICS			
	Brix (°)	10 - 15	
	pH	3.3 - 4.5	
	Acidity (%)“as Malic Acid”	0.15 - 0.7	
	B/A Ratio	14 - 100	
	Bostwick (cm/30 sec)	6 - 23	
MICROBIOLOGY CHARACTERISTICS			
	Total Plate Count	≤ 10 CFU/ml	
	Yeast & Mold Count	≤ 10 CFU/ml	
	Anaerobic Bacteria	≤ 10 CFU/ml	
	Coliform	Not detected	
	TAB	≤ 10 CFU/ 10 ml	
ADDITIVES	FREE		
PRESERVATIVES	FREE		
STANDARD HEAVY METALS	In accordance with EU legislations		
RESIDUES	In accordance with EU legislations		
STORAGE CONDITION	Ambient Temperature (at 25°C or below) Drum should not be exposed to direct sunlight		
SHELF LIFE	18 Months		
PRODUCTION SEASON	JUNE-JULY		
PACKAGING	Dual Layer Aseptic Bag in Food Grade Steel Conical Drum		
		Net Weight:	210 KG
		Gross Weight:	225 KG
		20 FT DRY FCL	80 Drums

The above mentioned information has been issued and verified by
The Technical Department of Nile Fruits Egypt Company