



**nile FRUITS®**  
**PEAR PUREE**

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3

**TECHNICAL DATA SHEET**

PRODUCT		PEAR PUREE SINGLE STRENGTH	
<b>PRODUCT DESCRIPTION</b>		PEAR puree is made from PEAR 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.	
<b>ORGANOLEPTIC / SENSORY</b>			
	Color	Creamy White	
	Appearance	Homogenous uniformly free flowing	
	Flavor / Taste	Typical ripe Pear	
<b>PHYSICAL /CHEMICAL CHARACTERISTICS</b>			
	Brix (°)	11-13	
	pH	4.0 - 4.5	
	Acidity (%)“as anhyd. Citric Acid”	0.1 - 0.4	
	B/A Ratio	≥ 27	
<b>MICROBIOLOGY CHARACTERISTICS</b>			
	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	
<b>ADDITIVES</b>	FREE		
<b>PRESERVATIVES</b>	FREE		
<b>STANDARD HEAVY METALS</b>	In accordance with EU legislations		
<b>RESIDUES</b>	In accordance with EU legislations		
<b>STORAGE CONDITION</b>	Store at +5° Drum should not be exposed to direct sunlight		
<b>SHELF LIFE</b>	18 Months		
<b>PRODUCTION SEASON</b>	AUGUAT-SEPTEMBER		
<b>PACKAGING</b>	Dual Layer Aseptic Bag in Food Grade Steel Conical Drum		
		Net Weight:	220 KG
		Gross Weight:	233 KG
		40 FT REEFER FCL	120 Drums

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