



nile FRUITS[®]
STRAWBERRY PUREE NO SEEDS
TECHNICAL DATA SHEET

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PRODUCT		STRAWBERRY PUREE SINGLE STRENGTH	
PRODUCT DESCRIPTION		STRAWBERRY puree is made from STRAWBERRY 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	Red	
	Appearance	Homogenous uniformly free flowing	
	Filter size	0.7 mm , without seeds	
	Flavor / Taste	Typical ripe Strawberry	
PHYSICAL /CHEMICAL CHARACTERISTICS			
	Brix (°)	7 - 9	
	pH	3.0 - 4.0	
	Acidity (%)“as anhyd. Citric Acid”	0.4 – 0.8	
	B/A Ratio	8 - 22	
	Bostwick (cm/30 sec)	12 - 17	
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		Store at +5° Drum should not be exposed to direct sunlight	
SHELF LIFE		18 Months	
PRODUCTION SEASON		MARCH-JUNE	
PACKAGING		Dual Layer Aseptic Bag in Food Grade Steel Conical Drum	
		Net Weight:	215 KG
		Gross Weight:	228 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