



nile FRUITS[®]
STRAWBERRY PUREE WITH 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	2 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