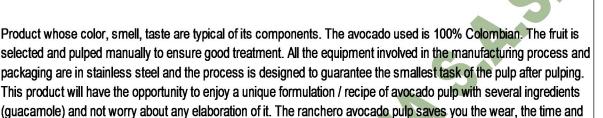
# TECHNICAL DATA SHEET AVOCADO PULP RANCHER VARIETY



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### PRODUCT DESCRIPTION







	INGREDIENTS		ORGANOLEPTIC CHARACTERISTICS
	Avocado pulp, salt, dehydrated garlic,	COLOUR:	Green
1	dehydrated onion, paproka, parsley,	TASTE:	To seasoned avocado. Slightly acid
	smoke flavor, antioxidants (Ascorbic	TEXTURE:	Pasty
1	Acid, Citric Acid), Xanthan Gum,	ODOR:	To seasoned avocado.
	Preservative (Potassium Sorbate).	APPEARANCE:	Homogeneous, with possible pieces of avocado

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MICROBIOLOGICAL PARAM	MICROBIOLOGICAL PARAMETERS - PHYSICAL CHEMICALS		
Microbiological	Physicochemical		
Fecal Coliforms <10 CFU / g	PH:4 - 6		
Molds and yeasts <3000 CFU / g	Titratable Acidity: 0.2 - 0.5		
Salmonella / 25g - Absent			
COMMEDIAL DEFCENTATIONS	TYPE AND CONTAINED MATERIAL		

COMMERCIAL PRESENTATIONS		TYPE AND CONTAINER MATERIAL	
	The commercial presentations in which the product is	Doypack bag with valve, 7-layer coextrusion nylon / low	
1	available are: 200 grams, 455 grams, 2 pounds.	density polyethylene for direct contact with food.	

#### **CONSERVATION CONDITIONS**

Keep well closed and refrigerated at temperature between 0 and 5 degrees Celsius or frozen at (-18) degrees Celsius approximately.

After opening consume in the shortest possible time.

#### **SHELF LIFE**

30 days in refrigeration

12 months in freezing