

TECHNICAL DATA SHEET AVOCADO PULP RANCHER VARIETY



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PRODUCT DESCRIPTION

Product whose color, smell, taste are typical of its components. The avocado used is 100% Colombian. The fruit is selected and pulped manually to ensure good treatment. All the equipment involved in the manufacturing process and packaging are in stainless steel and the process is designed to guarantee the smallest task of the pulp after pulping. This product will have the opportunity to enjoy a unique formulation / recipe of avocado pulp with several ingredients (guacamole) and not worry about any elaboration of it. The ranchero avocado pulp saves you the wear, the time and the cost in the handling, the storage and the transport of the fruit, or enjoy it only as it comes.

INGREDIENTS

Avocado pulp, salt, dehydrated garlic, dehydrated onion, paprika, parsley, smoke flavor, antioxidants (Ascorbic Acid, Citric Acid), Xanthan Gum, Preservative (Potassium Sorbate).

ORGANOLEPTIC CHARACTERISTICS

COLOUR:	Green
TASTE:	To seasoned avocado. Slightly acid
TEXTURE:	Pasty
ODOR:	To seasoned avocado.
APPEARANCE:	Homogeneous, with possible pieces of avocado

MICROBIOLOGICAL PARAMETERS - PHYSICAL CHEMICALS

Microbiological	Physicochemical
Fecal Coliforms <10 CFU / g	PH:4 - 6
Molds and yeasts <3000 CFU / g	Titrateable Acidity: 0.2 - 0.5
Salmonella / 25g - Absent	

COMMERCIAL PRESENTATIONS

The commercial presentations in which the product is available are: 200 grams, 455 grams, 2 pounds.

TYPE AND CONTAINER MATERIAL

Doypack bag with valve, 7-layer coextrusion nylon / low 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