

TECHNICAL DATA SHEET DRIED PEACH



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IDENTIFICATION

Product:	Dehydrated Peach (pieces / slices / slice 1/4 / Granulated / Flakes / Powder)
Composition:	Selected peach
Type of Treatment:	Selection, wash, desinfection, skint, cuts and drying.
<i>Dehydrated product, food grade industrial type, no additives, preservatives, sweeteners or colorings. Free of Genetic Modification.</i>	

ORGANOLEPTIC CHARACTERISTIC

CHARACTERISTICS	SPECIFICATIONS	METHODOLOGY
Color	Yellow	Sensory analysis
Odor	Characteristic of the fresh fruit	
Appearance	Sliced	
Texture	Smooth - soft	

PRODUCT HYDRATE AFTER BOILING

Color and taste	To fresh Peach	Sensory analysis
Texture	Soft	

PHYSICO-CHEMICAL CHARACTERISTICS

CHARACTERISTICS	SPECIFICATIONS	METHODOLOGY
pH	5.2	Potenciometer
Moisture	max. 14%	Analyzer of humidity
Granulometry	Slices or ground	Sieving
SO2	Not detectable	

MICROBIOLOGICAL CHARACTERISTICS

CHARACTERISTICS	SPECIFICATIONS	METHODOLOGY
Recount of mesophilic (UFC/g)	maximum 10.000	Plate Count 35C (24-49 hours)
Total recount of coliforms N.M.P/g	<3	Brilla 35C (24-48 hours)
Fecal Coliforms (N.M.P)/g	<3	Brilla - Triptona 44.5C (48 hours)
Recount of mildews and yeast (UFC/g)	maximum 300	Agar 0G y 25C (5 days)

PACKING SPECIFICATIONS

Presentation:	25g / 50g / 100g / 250g / 500g / 1000g / 5000g
Package Type:	Bags Biaxially Oriented Polypropylene Laminated.
Labeled:	Labelling agreement to Colombian norm.

SHELF LIFE AND STORAGE CONDITIONS

12 Months. Preserving the original packaging. Stored on raised platforms floor, in a covered, clean, dry ((HR <65%), with good ventilation and environment (<20 ° C), free from infestation by insects, rodents and chemical contaminants protected temperature setting (fuel , lubricants, chemical fertilizers, poisons), or microbiological, away from strong smells and protected from direct sunlight.

* Transport in clean vehicles and dry

* Avoid bumps, drops and product pressures C

FORMS OF CONSUMPTION AND CONSUMERS

This product is directed to industries that need it as raw material for direct consumption or food preparations.

SPECIAL INSTRUCTIONS

After opening the package, consummated in the shortest time possible. If there are remaining, sealed and stored under the conditions described again to avoid exposure to humidity, odors adhesion and microbial contamination.