

Peach Pulp

It is a processed natural product obtained from the Peach fruit (*Prunus persica* L.), Peach Pulp process is carried out using equipment of modern technology and carefully defined safety parameters. The process complies with current regulations for fruit juices Codex Alimentarius, FDA USA, AIJN Code of Practice, EC Council Directives, local regulation (RM N° 007-98 Ministry of Health – Peru), implemented in the field of systems management ISO 9001, ISO 14001, OHSAS 18001 and FSSC 22000, meeting also the guidelines established in “Good Manufacturing Practices” (FDA), General Principles of Food Hygiene from CODEX (CAC / RCP 1-1969, Rev 4 – 2003) and “AIJN Hygiene Code. Production operations have been analyzed by applying the HACCP system indicated by FDA (CFR 21 Part 120), CODEX (EC N° 852 / 2004) and local regulations (RM N° 449-2006/MINSA) to detect and control food safety hazards. It is processed of way concentrated and is filled in aseptic way.

Physical – Chemical Characteristics

Products	°Brix	Citric Acidity (g / 100g)	pH
Aseptic Concentrate	30° - 32°	0.90 - 1.30	3.3 - 4.4

Ingredients

Peach Pulp	Ascorbic Acid
99.66%	0.04%

Microbiological Characteristics

Microbiological Indicator	Units	Aseptic Pulp
Total Count	ufc/g	≤ 10
Yeast	ufc/g	≤ 10
Mould	ufc/g	≤ 10
HRM (Heat Resistant Molds)	ufc/20g	< 1
TAB (Thermo Acidophilic Bacteria)	ufc/g	< 1
Total Coliforms	ufc/g	Absent

Presentation

Products	Packing		Net Weigth (Kg)	Gross Weigth (Kg)	Storage and Transportation	Shelf Life
	Type	Capacity				
Aseptic Concentrate	Steel Drums	55 gallons	235	246.1	Room Temperature	18 Months Up to 20°C (68°F) 12 Months up to 30°C (86°F)

Notes: ASEPTIC PACKING: Conical drum with 1 aseptic and 1 polyethylene bag inner each drum. Conical drums are loaded into CNT on pallets.