

Raw Material Specification Acerola, organic

Product Name : Acerola puree, organic
Description : 100% acerola puree

Sensoric parameters:

Color : Yellow-Orange
Smell : Typical, without foreign smell
Taste : Typical, without foreign taste
Consistency : Puree
Foreign matter : Free of foreign matter, dead and alive insects and mould.

Chemical-physical parameters:

Parameter	Value	Method
pH	< 4.35	pH-Meter
Total acidity, as tartaric acid pH 7	6-20 g/l	Titrimetry
Brix (extract)	>6.5	Refraktometer
Vitamin C (Ascorbic acid)	≥850 mg/100ml	Enzymatisch
Viscosity	16-30 cm (30 sec./20°C)	Bostwick

Microbiology:

Total plate count : ≤ 500KbE/ml
Yeast and mould : ≤ 100 KbE/ml
Salmonella : absent

Packaging:

Packaging		Storage	Shelf life	
Drum (170kg)		Frozen ≤ - 18°C	24 months	
Labeling: Producer/supplier, product, production date, lot-no., shelf-life, weight net, certification no.				
Allergy	According to recipe		As traces possible	
	Yes	No	Yes	No
Gluten		No		No
Crustacea		No		No
Fish		No		No
Peanut		No		No
Soy		No		No
Milk		No		No
Nuts		No		No
Celleriac		No		No
Mustard		No		No
Sesame		No		No
Sulphite		No		No
Lupines		No		No
Molluscs		No		No



Hadji Iding Soemitaweg KM 31 #1215, Welbedacht - Commewijne



adit.moensi@gmail.com



597-8810180