
FRUIT PULPS



Curuba



Strawberry
Fresa



Sour Sop
Guanábana



Tomato
Tomate de Arbol



Blackberry
Mora



Guayaba



Lemon
Limón



Lulo



Pineapple
Piña



Papaya



Tangerine
Mandarina



Mango



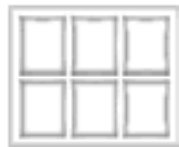
Passion Fruit
Maracuya



Orange
Naranja



55 Gallon Drum



100 Gram Pouches



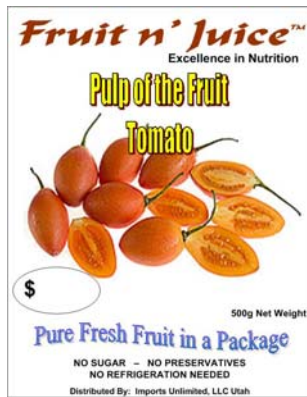
397 Gram Pouch



250 Gram Pouch



100 Gram Pouch



Tree tomato



Quality control department
Format: CCMF
Code: FFPG110402
Analytic reference:
Flavor: Tree tomato
Variety: castilla
Manufacturer: .
Packaging and storing conditions: bio-oriented polyethylene (US) polythene (Ing) imprinted sheets.
Presentation: Packages of 100 g, 250 g, 500g, 1000g, 5000g and 55 gallons
Sample size: Square root of N+1
Keep this product refrigerated after opening.

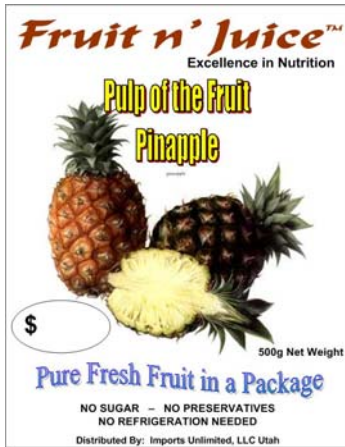
REQUIREMENT OF QUALITY

Description:	Natural pasty product, not diluted nor fermented, extracted from the fruit after being exposed to a process of selection, disinfection and processed by a depulper trough a sieve of 0.02362 in (0,60 mm) and refined by one of 0.01299 in (0,33 mm), no preservatives added, this product has been pasteurized and refined. The pulp is orange; it has a acid-sweet flavor and the typical smell of the fruit.
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Solubility:	Water	According by methodology by manufacturer
Identification:	Positive	According by methodology by manufacturer
PH:	2.0-7.5	According by methodology by manufacturer
Acidity:	25	According by methodology by manufacturer
Brix:	6.5-7.5	According by methodology by manufacturer
Suspended solids:	75%	According by methodology by manufacturer
Water content:	25%	According by methodology by manufacturer
Sugar content:	0%	According by methodology by manufacturer

Microbiological analysis:	Aerobic mesophile recount 20.000 a 50.000 U.F.C
	M.P.N of coliforms in total 9-29/gr.
	M.P.N of fecal coliforms <3/gr.
	Yeast and mushrooms 1.000 - 5.000 U.F.C
	Esterichia coli negative Clostridium spores <10/gr.

Made by / fecha	Approved by/date



Pineapple



Quality control department
Format: CCMF
Code: FFPG11402
Analytic reference:
Flavor: Pineapple
Variety: cayena
Manufacturer:
Packaging and storing conditions: bio-oriented polyethylene (US) polythene (Ing) imprinted sheets.
Presentation: Packages of 100 g, 250 g, 500g, 1000g, 5000g and 55 gallons
Sample size: Square root of N+1
Keep this product refrigerated after opening.

REQUIREMENT OF QUALITY

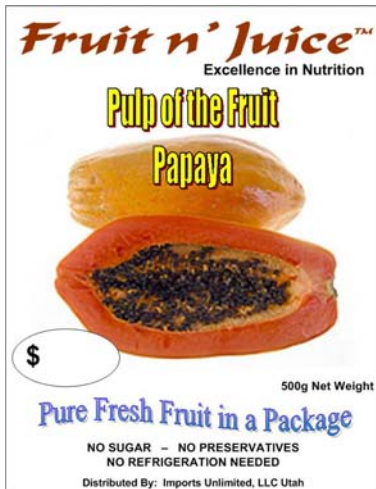
Description:	Natural pasty product, not diluted nor fermented, extracted from the fruit after being exposed to a process of selection, disinfection and processed by a depulper trough a sieve of 0.02362 in (0,60 mm) and refined by one of 0.01299 in (0,33 mm), no preservatives added, this product has been pasteurized and refined. The pulp is bright yellow; it has a acid-sweet flavor and the typical smell of the fruit.
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Solubility:	Water	According by methodology by manufacturer
Identification:	Positive	According by methodology by manufacturer
PH:	3.5 - 4.2	According by methodology by manufacturer
Acidity:	0.5 - 1.6	According by methodology by manufacturer
Brix:	11	According by methodology by manufacturer
Suspended solids:	75%	According by methodology by manufacturer
Water content:	25%	According by methodology by manufacturer
Sugar content:	0%	According by methodology by manufacturer

Microbiological analysis:

Aerobic mesophile recount 20.000 a 50.000 U.F.C
M.P.N of coliforms in total 9-29 /gr.
M.P.N of fecal coliforms <3/gr.
Yeast and mushrooms 1.000 - 5.000 U.F.C
Esterichia coli negative
Clostridium spores <10/gr.

Made by / fecha	Approved by/date
	Ing.



Papaya



Quality control department
Format: CCMF
Code: FFPG110402
Analytic reference:
Flavor: Papaya
Variety: solo and puna
Manufacturer:
Packaging and storing conditions: bio-oriented polyethylene (US) polythene (Ing) imprinted sheets
Presentation: Packages of 100 g, 250 g, 500g, 1000g, 5000g and 55 gallons
Sample size: Square root of N+1
Keep this product refrigerated after opening.

REQUIREMENT OF QUALITY

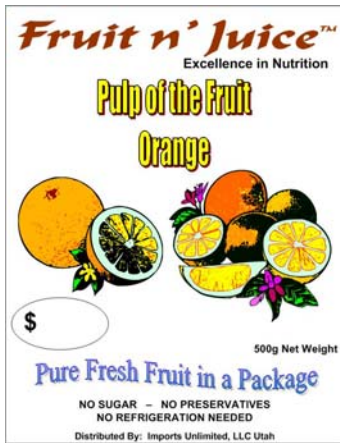
Description:	Natural pasty product, not diluted nor fermented, extracted from the fruit after being exposed to a process of selection, disinfection and processed by a depulper trough a sieve of 0.02362 in (0,60 mm) and refined by one of 0.01299 in (0,33 mm), no preservatives added, this product has been pasteurized and refined. The pulp is orange; it has an acid-sweet flavor and the typical smell of the fruit.
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Solubility:	Water	According by methodology by manufacturer
Identification:	Positive	According by methodology by manufacturer
PH:	3.8-4.0	According by methodology by manufacturer
Acidity:	0.6-3.0	According by methodology by manufacturer
Brix:	9	According by methodology by manufacturer
Suspended solids:	75%	According by methodology by manufacturer
Water content:	25%	According by methodology by manufacturer
Sugar content:	0%	According by methodology by manufacturer

Microbiological analysis:

Aerobic mesophile recount 20.000 a 50.000 U.F.C
M.P.N of coliforms in total 9-29/gr.
M.P.N of fecal coliforms <3/gr.
Yeast and mushrooms V1.000 - 5.000 C.F.U
Esterichia coli negative
Clostridium spores <10/gr.

Made by / fecha	Approved by/date
	Ing.



Orange



Quality control department
Format: CCMF
Code: FFPG110402
Analytic reference:
Flavor: Orange
Variety: Valencia
Manufacturer:
Packaging and storing conditions: bio-oriented polyethylene (US) polythene (Ing) imprinted sheets
Presentation: Packages of 100 g, 250 g, 500g, 1000g, 5000g and 55 gallons
Sample size: Square root of N+1.
Keep this product refrigerated after opening.

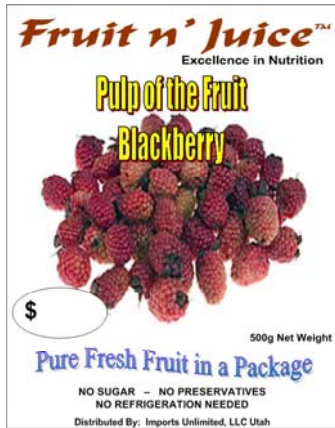
REQUIREMENT OF QUALITY

Description:	Natural pasty product, not diluted nor fermented, extracted from the fruit after being exposed to a process of selection, disinfection and processed by a stainless steel squeezer trough a sieve of 0,01772 in (0,45 mm), pasteurized and refined.
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Solubility:	Water	According by methodology by manufacturer
Identification:	Positive	According by methodology by manufacturer
PH:	2.70-3.1	According by methodology by manufacturer
Acidity:	21	According by methodology by manufacturer
Brix:	14.5-15.5	According by methodology by manufacturer
Suspended solids:	75%	According by methodology by manufacturer
Water content:	25%	According by methodology by manufacturer
Sugar content:	0%	According by methodology by manufacturer

Microbiological analysis:	Aerobic mesophile recount 20.000 a 50.000 C.F.U
	M.P.N of coliforms in total 9-29/gr.
	M.P.N of fecal coliforms <3/gr.
	Yeast and mushrooms 1.000 - 5.000 C.F.U
	Esterichia coli negative
	Clostridium spores <10/gr.

Made by / fecha	Approved by/date
	Ing.



Blackberry



Quality control department
Format: CCMF
Code: FFPG110402
Analytic reference:
Flavor: Blackberry
Variety: castilla
Manufacturer:
Packaging and storing conditions: bio-oriented polyethylene (US) polythene (Ing) imprinted sheets.
Presentation: Packages of 100 g, 250 g, 500g, 1000g, 5000g and 55 gallons
Sample size: Square root of N+1
Keep this product refrigerated after opening.

REQUIREMENT OF QUALITY

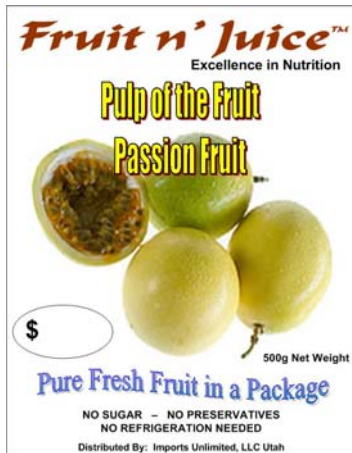
Description:	Natural pasty product, not diluted nor fermented, extracted from the fruit after being exposed to a process of selection, disinfection and processed by a depulper trough a sieve of 0.02362 in (0,60 mm) and refined by one of 0.01299 in (0,33 mm), no preservatives added, this product has been pasteurized and refined.
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Solubility:	water	According by methodology by manufacturer
Identification:	Positive	According by methodology by manufacturer
PH:	2.2-2.6	According by methodology by manufacturer
Acidity:	2.3	According by methodology by manufacturer
Brix:	6.5-6.8	According by methodology by manufacturer
Suspended solids:	75%	According by methodology by manufacturer
Water content:	25%	According by methodology by manufacturer
Sugar content:	0%	According by methodology by manufacturer

Microbiological analysis:

Aerobic mesophile recount 20.000 a 50.000 C.F.U
M.P.N of coliforms in total 9-29/gr.
M.P.N of fecal coliforms <3/gr.
Yeast and mushrooms 1.000 - 5.000 C.F.U
Esterichia coli negative
Clostridium spores <10/gr.

Made by / fecha	Approved by/date
	Ing.



Passion fruit



Quality control department
Format: CCMF
Code: FFPG110402
Analytic reference:
Flavor: Passion Fruit
Variety: parchita or common
Manufacturer:
Packaging and storing conditions: bio-oriented polyethylene (US) polythene (Ing) imprinted sheets
Presentation: Packages of 100 g, 250 g, 500g, 1000g, 5000g and 55 gallons
Sample size: Square root of N+1
Keep this product refrigerated after opening.

REQUIREMENT OF QUALITY

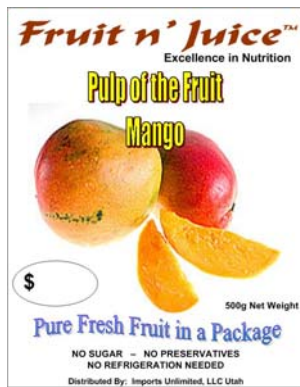
Description:	Natural pasty product, not diluted nor fermented, extracted from the fruit after being exposed to a process of selection, disinfection and processed by a depulper trough a sieve of 0.02362 in (0,60 mm) and refined by one of 0.01299 in (0,33 mm), no preservatives added, this product has been pasteurized and refined. The pulp is yellow ochre; it has a acid-sweet flavor and the typical smell of the fruit.
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Solubility:	Water	According by methodology by manufacturer
Identification:	Positive	According by methodology by manufacturer
PH:	2.7-3.1	According by methodology by manufacturer
Acidity:	2.1	According by methodology by manufacturer
Brix:	14.5-15.5	According by methodology by manufacturer
Suspended solids:	75%	According by methodology by manufacturer
Water content:	25%	According by methodology by manufacturer
Sugar content:	0%	According by methodology by manufacturer

Microbiological analysis:

Aerobic mesophile recount 20.000 a 50.000 C.F.U
M.P.N of coliforms in total 9-29/gr.
M.P.N of fecal coliforms <3/gr.
Yeast and mushrooms 1.000 - 5.000 C.F.U
Esterichia coli negativo
Clostridium spores <10/gr.

Made by / fecha	Approved by/date
	Ing.



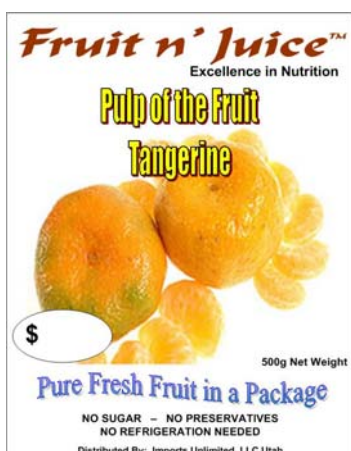
Mango



Quality control department
Format: CCMF
Code: FFPG110402
Analytic reference:
Flavor: Mango
Variety: hilacha or common.
Manufacturer:
Packaging and storing conditions: bio-oriented polyethylene (US) polythene (Ing) imprinted sheets.
Presentation: Packages of 100 g, 250 g, 500g, 1000g, 5000g and 55 gallons.
Sample size: Square root of N+1.
Keep refrigerated after opening.

REQUIREMENT OF QUALITY

Description:	<p>Natural pasty product, not diluted nor fermented, extracted from the fruit after being exposed to a process of selection, disinfection and processed by a depulper trough a sieve of 0.02362 in (0,60 mm) and refined by one of 0.01299 in (0,33 mm), no preservatives added, this product has been pasteurized and refined.</p> <p>The pulp is light yellow; it has a sweet flavor and the typical smell of the fruit.</p>	
Solubility:	Water	According by methodology by manufacturer
Identification:	Positive	According by methodology by manufacturer
PH:	3.3-4.3	According by methodology by manufacturer
Acidity:	0.5-0.8	According by methodology by manufacturer
Brix:	14-16	According by methodology by manufacturer
Suspended solids:	75%	According by methodology by manufacturer
Water content:	25%	According by methodology by manufacturer
Sugar content:	0%	According by methodology by manufacturer
Microbiological analysis:	Aerobic mesophile recount 20.000 a 50.000 C.F.U	ICONTEC
	M.P.N of coliforms in total 9-29/gr.	
	M.P.N of fecal coliforms <3/gr.	
	Yeast and mushrooms 1.000 - 5.000 C.F.U	
	Esterichia coli negative	
Clostridium spores <10/gr.		
Made by / fecha	Approved by/date	
	Ing.	



Tangerine



Quality control department
Format: CCMF
Code: FFPG110402
Analytic reference:
Flavor: Tangerine
Variety: Oneco
Manufacturer:
Packaging and storing conditions: bio-oriented polyethylene (US) polythene (Ing) imprinted sheets
Presentation: Packages of 100 g, 250 g, 500g, 1000g, 5000g and 55 gallons
Sample size:
Keep refrigerated after opening.

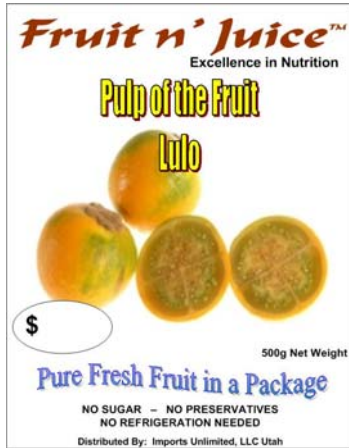
REQUIREMENT OF QUALITY

Description:	Natural pasty product, not diluted nor fermented, extracted from the fruit after being exposed to a process of selection, disinfection and processed by a stainless steel squeezer trough a sieve of 0,01772 in (0,45 mm), pasteurized and refined.
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Solubility:	Water	According by methodology by manufacturer
Identification:	Positive	According by methodology by manufacturer
PH:	2.70-3.1	According by methodology by manufacturer
Acidity:	21	According by methodology by manufacturer
Brix:	14.5-15.5	According by methodology by manufacturer
Suspended solids:	75%	According by methodology by manufacturer
Water content:	25%	According by methodology by manufacturer
Sugar content:	0%	According by methodology by manufacturer

Microbiological analysis:	Aerobic mesophile recount 20.000 a 50.000 C.F.U	ICONTEC
	M.P.N of coliforms in total 9-29/gr.	
	M.P.N of fecal coliforms <3/gr.	
	Yeast and mushrooms 1.000 - 5.000 C.F.U	
	Esterichia coli negative	
	Clostridium spores <10/gr.	

Made by / fecha	Approved by/date
	Ing.



Lulo



Quality control department
Format: CCMF
Code: FFPG110402
Analytic reference:
Flavor: Lulo
Variety: Castilla
Manufacturer:
Packaging and storing conditions: bio-oriented polyethylene (US) polythene (Ing) imprinted sheets
Presentation: Packages of 100 g, 250 g, 500g, 1000g, 5000g and 55 gallons
Sample size: Square root of N+1
Keep refrigerated after opening.

REQUIREMENT OF QUALITY

Description:

Natural pasty product, not diluted nor fermented, extracted from the fruit after being exposed to a process of selection, disinfection and processed by a depulper trough a sieve of 0.02362 in (0,60 mm) and refined by one of 0.01299 in (0,33 mm), no preservatives added, this product has been pasteurized and refined. The pulp is green ochre; it has an acid flavor and the typical smell of the fruit.

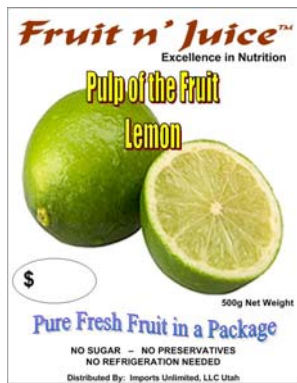
Solubility:	Water	According by methodology by manufacturer
Identification:	Water	According by methodology by manufacturer
PH:	2.0-7.5	According by methodology by manufacturer
Acidity:	25	According by methodology by manufacturer
Brix:	6.7-7.5	According by methodology by manufacturer
Suspended solids:	75%	According by methodology by manufacturer
Water content:	25%	According by methodology by manufacturer
Sugar content:	0%	According by methodology by manufacturer

Microbiological analysis:

Aerobic mesophile recount 20.000 a 50.000 C.F.U
M.P.N of coliforms in total 9-29/gr.
M.P.N of fecal coliforms <3/gr.
Yeast and mushrooms 1.000 - 5.000 C.F.U
Esterichia coli negative
Clostridium spores <10/gr.

ICONTEC

Made by / fecha	Approved by/date
	Ing.



Lemon



Quality control department
Format: CCMF
Code: FFPG110402
Analytic reference:
Flavor: Lemon
Variety: Tahiti
Manufacturer:
Packaging and storing conditions: bio-oriented polyethylene (US) polythene (Ing) imprinted sheets.
Presentation: Packages of 100 g, 250 g, 500g, 1000g, 5000g and 55 gallons.
Sample size: Square root of N+1.
Keep refrigerated after opening.

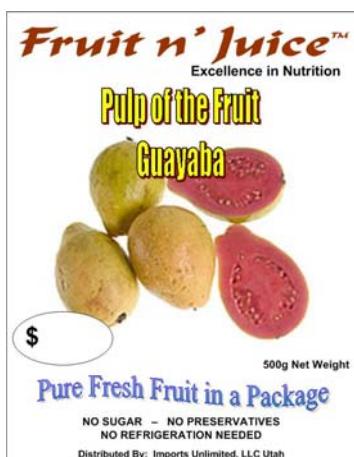
REQUIREMENT OF QUALITY

Description:	Natural pasty product, not diluted nor fermented, extracted from the fruit after being exposed to a process of selection, disinfection and processed by a stainless steel squeezer trough a sieve of 0,01772 in (0,45 mm), pasteurized and refined.
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Solubility:	Water	According by methodology by manufacturer
Identification:	Positive	According by methodology by manufacturer
PH:	2.7-3.1	According by methodology by manufacturer
Acidity:	21	According by methodology by manufacturer
Brix:	14.5-15.5	According by methodology by manufacturer
Suspended solids:	75%	According by methodology by manufacturer
Water content:	25%	According by methodology by manufacturer
Sugar content:	0%	According by methodology by manufacturer

Microbiological analysis:	Aerobic mesophile recount 20.000 a 50.000 C.F.U	ICONTEC
	M.P.N of coliforms in total 9-29/gr.	
	M.P.N of fecal coliforms <3/gr.	
	Yeast and mushrooms 1.000 - 5.000 C.F.U	
	Esterichia coli negative	
	Clostridium spores <10/gr.	

Made by / fecha	Approved by/date
	Ing.



Guava



Quality control department
Format: CCMF
Code: FFPG110402
Analytic reference:
Flavor: Guaba
Variety: common
Manufacturer:
Packaging and storing conditions: bio-oriented polyethylene (US) polythene (Ing) imprinted sheets.
Presentation: Packages of 100 g, 250 g, 500g, 1000g, 5000g and 55 gallons.
Sample size: Square root of N+1
Keep refrigerated after opening.

REQUIREMENT OF QUALITY

Description:

Natural pasty product, not diluted nor fermented, extracted from the fruit after being exposed to a process of selection, disinfection and processed by a depulper trough a sieve of 0.02362 in (0,60 mm) and refined by one of 0.01299 in (0,33 mm), no preservatives added, this product has been pasteurized and refined. The pulp is pink; it has a sweet flavor and the typical smell of the fruit.

Solubility:	Water	According by methodology by manufacturer
Identification:	Positive	According by methodology by manufacturer
PH:	3.3-4.3	According by methodology by manufacturer
Acidity:	7.5-8.5	According by methodology by manufacturer
Brix:	14	According by methodology by manufacturer
Suspended solids:	75%	According by methodology by manufacturer
Water content:	25%	According by methodology by manufacturer
Sugar content:	0%	According by methodology by manufacturer

Microbiological analysis:

Aerobic mesophile recount
20.000 a 50.000 C.F.U

M.P.N of coliforms in total 9-29/gr.

M.P.N of fecal coliforms <3/gr.

Yeast and mushrooms
1.000 - 5.000 C.F.U

Esterichia coli negative

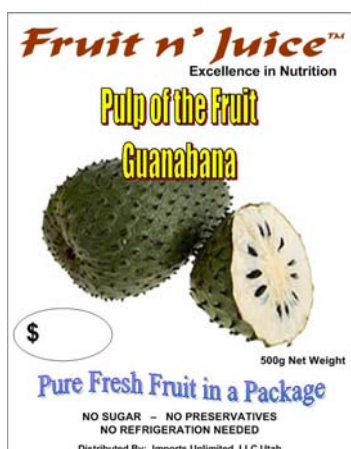
Clostridium spores <10/gr.

ICONTEC

Made by / fecha

Approved by/date

Ing.



Soursop



Quality control department
Format: CCMF
Code: FFPG110402
Analytic reference:
Flavor: Soursop
Variety: Citric
Manufacturer:
Packaging and storing conditions:
Packaging and storing conditions: bio-oriented polyethylene (US) polythene (Ing) imprinted sheets
Presentation:
Packages of 100 g, 250 g, 500g, 1000g, 5000g and 55 gallons
Sample size: Square root of N+1.
Keep refrigerated after opening.

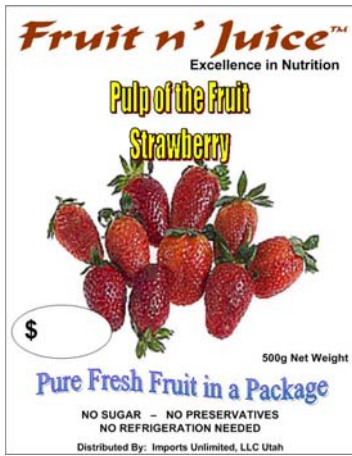
REQUIREMENT OF QUALITY

Description:	Natural pasty product, not diluted nor fermented, extracted from the fruit after being exposed to a process of selection, disinfection and processed by a depulper trough a sieve of 0.02362 in (0,60 mm) and refined by one of 0.01299 in (0,33 mm), no preservatives added, this product has been pasteurized and refined. The pulp is cream white; it has an acid-sweet flavor and the typical smell of the fruit.
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Solubility:	Water	According by methodology by manufacturer
Identification:	Positive	According by methodology by manufacturer
PH:	3.5-3.9	According by methodology by manufacturer
Acidity:	0.6	According by methodology by manufacturer
Brix:	14	According by methodology by manufacturer
Suspended solids:	75%	According by methodology by manufacturer
Water content:	25%	According by methodology by manufacturer
Sugar content:	0%	According by methodology by manufacturer

Microbiological analysis:	Aerobic mesophile recount 20.000 a 50.000 C.F.Uç	ICONTEC
	M.P.N of coliforms in total 9-29/gr.	
	M.P.N of fecal coliforms <3/gr.	
	Yeast and mushrooms 1.000 - 5.000 C.F.U	
	Esterichia coli negativo Clostridium spores <10/gr.	

Made by / fecha	Approved by/date
	Ing.



Strawberry



Quality control department
Format: CCMF
Code: FFPG110402
Analytic reference:
Flavor: Strawberry
Variety: Common cartuno, tudla
Manufacturer:
Packaging and storing conditions: bio-oriented polyethylene (US) polythene (Ing) imprinted sheets
Presentation: Packages of 100 g, 250 g, 500g, 1000g, 5000g and 55 gallons
Sample size: Square root of N+1
Keep refrigerated after opening.

REQUIREMENT OF QUALITY

Description:	Natural pasty product, not diluted nor fermented, extracted from the fruit after being exposed to a process of selection, disinfection and processed by a depulper trough a sieve of 0.02362 in (0,60 mm) and refined by one of 0.01299 in (0,33 mm), no preservatives added, this product has been pasteurized and refined. The pulp is red; it has an acid-sweet flavor and the typical smell of the fruit.
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Solubility:	Water	According by methodology by manufacturer
Identification:	Positive	According by methodology by manufacturer
PH:	2.4-2.9	According by methodology by manufacturer
Acidity:	0.2-0.6	According by methodology by manufacturer
Brix:	8	According by methodology by manufacturer
Suspended solids:	75 %	According by methodology by manufacturer
Water content:	25 %	According by methodology by manufacturer
Sugar content:	0	According by methodology by manufacturer

Microbiological analysis:	Aerobic mesophile recount 20.000-50.000 U.F.C	I CONTEC
	M.P.N of coliforms in total 9-29/gr	
	M.P.N of fecal coliforms <3/gr	
	Yeast and mushrooms 1000-5000 U.F.C	
	Esterichia coli Negativo Clostridium spores <10/gr	

Made by / fecha	Approved by/date
	Ing.