



DATA SHEET

FROZEN ORGANIC PRICKLY PEAR PULP - RED PULP VARIETY

1- RAW MATERIAL IDENTIFICATION

FROZEN ORGANIC PRICKLY PEAR PULP - RED PULP VARIETY

2- GEOGRAPHICAL ORIGIN

PORTUGAL - ALENTEJO

3- ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	HOMOGENOUS PULP
COLOUR	RED
FLAVOUR	DISTINCTIVE OF THE FRUIT, FREE OF FOREIGN TASTE
ODOUR	DISTINCTIVE OF THE FRUIT, FREE OF FOREIGN SMELL

PHYSICOCHEMICAL

BRIX	14° to 17°
pH	5.3 to 6.5
UNRIPE (%)	0
CALIBRE	n/a
ROTTEN (%)	0

MICROBIOLOGICAL

AEROBIC BACTERIA COUNT AT 30° C	MAX.1.0 x 10 ⁵ cfu/g
E. COLI COUNT	MAX. 10 cfu/g
MOULDS AND YEASTS COUNT	MAX. 1.0 x 10 ² cfu/g

4 - EXTRANEOUS MATTER CONTENT (MAX.)

NON-VEGETABLE	0 UN
VEGETABLES (PEEL)	0 UN

5 - WRAPPING AND PACKAGING

PACKED IN 20-LITRE FOOD BUCKETS.

6 - STORAGE CONDITIONS AND TRANSPORT

THE PRODUCT IS KEPT AT THE STORAGE FREEZING TEMPERATURE (i.e. BELOW -18° C); THE TRANSPORT IS CARRIED OUT IN VEHICLES SUITED FOR THE PURPOSE.
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7 - INSTRUCTIONS FOR THE USE OF THE PRODUCT

NOT APPLICABLE

8 - INTENDED USE OF THE PRODUCT

DEPENDING ON THE INDUSTRY CRITERIA

9 - LABELLING

INFORMATION SHOWN ON THE LABEL: <ul style="list-style-type: none">• FREEZING DATE;• ORIGIN;• BATCH;• EXPIRY DATE OF THE PRODUCT (2 YEARS).
