

	TECHNICAL DATA		DATE: 02/01/2023
	PRODUCT SPECIFICATION		REVISION: 01
	FROZEN PAPAYA ANDINA PUREE		PAGE: 1/2

PRODUCT NAME	Frozen Papaya Andina Puree		
SCIENTIFIC NAME	Vasconcellea pubescens		
COUNTRY OF ORIGIN	Peru		
CERTIFICATION	NONE		
PHYSICAL DESCRIPTION	Frozen Papaya Andina puree is made from fresh and mature whole papaya andina fruits without seeds, prepared and manufactured individually at -18°C (0°F) or minor temperatures. Packed and stored at -18 to -20 ° C, maintaining product quality and safety.		
INGREDIENTS	100% Fresh papaya andina pulp		
NUTRITIONAL VALUES (100 grams)	Energy Kcal Carbohydrates Proteins Fats total Dietary Fiber Calcium Potassium Vitamin A Vitamin C	43 kcal 10.82 g 0.5 g 0.25 g 1.90 g 20mg 182 mg 152.50 IU 80 mg	
PHYSICO – CHEMICAL CHARACTERISTICS	Color Odour Taste Texture Grade pH Brix Acidity	Characteristic, Yellow Characteristic, typical of fruit Characteristic Firm, frozen structure A 3.5 - 4.0 > 11.0 High acidity is accepted	
DEFECTS / TOLERANCES	Description defects		Tolerance
	Strange Material Remains of skin and/or peduncle Biological damage / Pudrition		Absence Absence Absence
MICROBIOLOGICAL CHARACTERISTICS	MICROBIAL AGENT		LIMITS
	Aerobic Mesophilic Coliformes E. coli Listeria Monocitogenes / 25g Salmonella SP / 25g Staphylococcus Aureus		< 10 000 ufc/g < 10 ufc/g < 3 ufc/g Absence / 25g Absence / 25g Absence

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USE	Human direct or intermediate consumption (juices, jams, dehydrated, etc)
PACKING MATERIAL	1Kg/neutral bags (90 microns - english/korean labels) x 10 = 1 master Carton (double corrugated cardboard – English/Korean labels) 1kg/pre-printed bag (90 microns) x 10 = 1 Master Carton (double corrugated cardboard – English/Korean labels)
SHELF LIFE	36 months after production date
STORAGE	Storage at min. -18°C
LABEL INFORMATION	Product name, net weight, manufacturer name and address, production and expiration date, barcode and country of origin. According to customer requirement

