TECHNICAL DATA SHEET

CERES FRUIT PROCESSORS

PEACH PUREE ASEPTIC 30/32°BRIX

ORIGIN: South Africa

DESCRIPTION

Peach Puree Aseptic 30/32°Brix is a yellow to orange viscous puree produced from mature peaches. The product is safe to use as an ingredient in beverages and other foodstuffs. Product is packed aseptically into drums.



PROCESS

Peaches are washed, sorted and destoned before being crushed (milled). The puree is refined, sterilized and concentrated to produce an aseptic puree. Ascorbic acid is added as a processing aid. The puree is manufactured under sanitary conditions appropriate for food products, in compliance with applicable laws and regulations including Good Manufacturing Practises (GMP).

ORGANOLEPTIC

Yellow to orange viscous puree with a smooth viscous consistency. Product has a typical peach appearance, aroma and taste with no off-taste or off-odour.

PACKAGING

Product is packed in open top drums with lids. Safeguarded to prevent tampering. Primary packaging comply with relevant EU regulations.

SHELF LIFE

Shelf life is 24 months at ambient storage (≤25°C).

Drums need to be stored in a dry, clean and sanitary area protected from the elements.

CHEMICAL/ PHYSICAL

°Brix	30 - 32
Acidity as Citric acid (%)	0.6 - 2.2
pH	2.8 - 4.6
Colour (Hunter Lab)	L:35 - 55, a:7 - 18, b:>25
Screen size (mm)	0.4 - 0.6
Bostwick (12°Brix, cm, 30sec)	7 - 20
Solids (%)	≥20

MICROBIOLOGICAL

Total plate count (cfu/ml)	≤10
Yeast (cfu/ml)	≤10
Moulds (cfu/ml)	≤10
Heat resistant mould (cfu/ml)	≤10
E.coli and Coliforms (cfu/ml)	No Growth
Alicyclobacillus Bacteria (cfu/10g)	No Growth

NUTRITIONAL / 100g

Energy (kJ)	431	Carbohydrate (g)	19.3
Protein (g)	2.2	Of which sugar (g)	19.3
Total Fat (g)	<0.5	Saturated Fat (g)	0.2
Dietary Fibre (g)	3.2	Sodium (mg)	3

OTHER PRODUCTS





REGULATORY STATEMENTS & CERTIFICATIONS

PEACH PUREE ASEPTIC 30/32°BRIX

ORIGIN: South Africa

INGREDIENTS:	Product is processed from peaches with no added sugars, colorants, syrups, artificial sweeteners, artificial flavours or preservatives. Ascorbic acid is added as a processing aid.
CONTAMINANTS & PESTICIDE RESIDUES:	Product selected to comply with the relevant regulatory/ customer requirements.
NON-GMO DECLARATION:	Product is free from genetically modified organisms and is compliant with applicable regulation and legislation, concerning the traceability and labelling of genetically modified organisms.
ALLERGENS:	Product is free from allergens as listed below: Peanuts and products thereof; Mustard and products thereof, Cereals containing gluten and products thereof, Sesame seeds and products thereof, Lupin and products thereof, Molluscs and products thereof, Milk and products thereof (including lactose), Tree nuts and products thereof, Crustaceans and products thereof, Fish and products thereof, Celery and products thereof, Soybeans and products thereof, Eggs and products of products thereof, Sulphur dioxide and sulphites.
VEGETARIAN:	Product is suitable for strict vegetarians.
IRRADIATION:	Product is not irradiated and does not contain any radioactive substances.
IONIZATION:	Product is not made from, nor does it contain, any ionized ingredients.
AUTHENTICITY:	Programme in place to ensure that product has not been subject to food fraud and product is subject to authenticity testing via a voluntary control programme i.e. SGF.
LABELLING:	Product label contains the following information: Product Name, Batch number, Production date, Shelf life, Drum number, Net weight, Storage conditions, Status of Allergens and Additives, Manufacturer name and address.
LOT CODE:	Each batch code is a unique number which is used for identification of a production lot. This is a consecutive running number which provides full traceability. This unique number is indicated on each Certificate of Analysis.
RELIGIOUS STATUS:	Kosher (Parev) and Halaal certified.
QUALITY DECLARATION:	Aseptic fruit purees supplied by Ceres Fruit Processors (Pty) Ltd are of FOOD GRADE QUALITY. Production process is controlled by a certified FSSC22000 Food Safety Management System. Product is free from foreign matter and fit for human consumption, but needs to be diluted before use.

CERES FRUIT PROCESSORS (PTY) LTD
Tel: +27 (0) 23 316 8000 | Email: sales@cfp.co.za | Website: www.cfp.co.za
PO Box 366, Ceres, 6835, South Africa | Vos Street, Ceres, 6835, South Africa | Reg. No: 1992/006982/07