



# Strawberry Purée Concentrate 20-22%

## 1. Description

Product	Strawberry puree concentrate, and 100% natural.
Processing.	Heat Treatment, evaporation, filter finishing, and sterilization
Standards No.	Egyptian Quality Standards No. 7650/2013
Ingredients	Natural strawberries without any additives or preservatives.
Strawberry Specs.	Fresh, precisely selected, mature red.

## 2. Sensory Characteristics

Taste	The flavor and pleasant taste of processed strawberry puree
Odor & Flavor	Free of any foreign flavors, including tin, mould, etc. Free from offensive flavors and scents
Texture	Homogenous and even in texture
Color	Red

## 3. Chemical & Physical Characteristics

Brix %	20 - 22%
Bostwick	4 - 9 cm / 30 seconds
PH	3.0 - 3.8
Ratio	≥ 9.0
Acidity	1,60 - 2,00
Mesh Screen	0.4 to 0.6 mm
Heavy metals	In conformity with EU legislations
Pesticides	In conformity with EU legislations

\*Average Value (Measured at 20° C)

- The raw material used for the manufacture of this product fulfils with the current EU norms and laws concerning MRL's of pesticides, other contaminants. To ensure that our product complies with the above mentioned values, the raw material and finished product are monitored by an accredited external laboratory

## 4. Microbiological Data

Total Plate Count (cfu/g)	<10
Coliforms (cfu/g)	Not Detected
E. Coli (cfu/g)	Not Detected
Mould and Yeast (cfu/g)	<10
Anaerobic Bacteria (cfu/g)	<10
Salmonella (cfu/25g)	Not Detected

## 5. Food Tolerances

Vegetarian	(√)
Vegan	(√)
Diabetics	(√)
Coeliac	(√)
Lactose Intolerant	(√)

## 6. Radiation & GMO

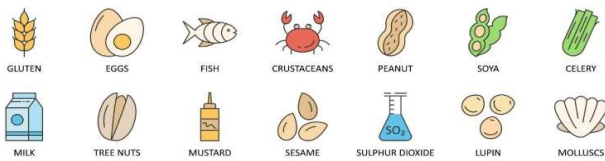
Radiation	The product is not treated with ionizing radiation
Non-GMO	It is not a genetically modified product and does not derive from any genetically modified organism. It does not contain ingredients that are genetically modified or derived from genetically modified organisms.

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## 7. Allergens

Our product does not contain any allergen mentioned on the current European Parliament's Regulation (EU) 1169/2011.

### 14 FOOD ALLERGENS



## 10. Packaging Material

<b>Aseptic Bag</b>	Aseptically filled metalized foil film bags holding around (220 liters - 210kg±1) of the substance are used (Scholle). The bags are scrutinized for any form of damage, including blown bags. After that, the product is placed in polyethylene bags.
<b>Drums</b>	The product is tightly sealed and placed in food-grade painted steel drums. Before loading, all of the drums are cleaned, four drums on each pallet are secured using synthetic tape
<b>Pallet</b>	The pallets are clean, undamaged, and in good condition. For non-EU producers, it is possible to submit a fumigation certificate stating that the wooden pallets are entirely made of poplar wood.
<b>Shrink wrap</b>	To further protect the drums from contamination and displacement, a shrink wrap foil that is roughly 50 cm long is also wrapped around them.

## 12. Packaging Dimensions

<b>Pallet Dimensions</b>	110*110 cm
<b>Drum Dimensions</b>	587*955 mm
<b>Number of drum on pallet</b>	4 drums
<b>Weight of drum</b>	223kg±1
<b>Net weight</b>	210kg±1

## 8. Storage Condition

The product should be kept at refrigerated environment 5°, dry, and away from heat and sunshine to prevent any discernible changes in the product's quality.

## 9. Shelf Life





18 months is the maximum shelf life when stored in the proper storage conditions.

## 11. Labelling

Each drum has a label with the following information

<b>Company Name &amp; Address</b>	
<b>Product Name &amp; Code</b>	
<b>Production Date</b>	
<b>Shelf life</b>	
<b>Gross weight</b>	
<b>Net Weight</b>	
<b>Brix</b>	
<b>pH</b>	
<b>Drum No.</b>	
<b>Batch No.</b>	
<b>E.S No</b>	
<b>Color</b>	
<b>Storage</b>	
<b>Instruction for Use</b>	
<b>Notes</b>	

## 13. Shipping

	40'
	120
	30
	25.2