#### FORMAT



## TECHNICAL DATA SHEET EXTENDED SHELF LIFE GULUPA PULP

Version: 0

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## NAME

#### **EXTENDED SHELF-LIFE GULUPA PULP**

#### PRODUCT DESCRIPTION

Natural product, undiluted, not concentrated, not fermented, preservative-free, obtained from the disintegration and sieving of the edible fraction of the ripe, healthy and clean gulupa fruit. Naturally fat-free and cholesterol-free, low content in sodium, contains 100% fruit pulp.

## COMPOSITION

Gulupa fruit, ascorbic acid

## **CONDITIONS UPON RECEIPT OF THE FRUIT**

The vehicle (floors, ceilings, tarps, etc.) and the packages must be clean and in good condition, to guarantee the preservation of the desired characteristics of the fruit. Likewise, the personnel transporting the products must comply with the minimum food-handling requirements, such as cleanliness, refrain from using jewelry at the time of unloading, etc.

The raw material (fruits) arriving to the plant is selected by quality control to be received. Fruits are accepted at their optimum state of maturity, healthy, fresh looking and with a firm consistency, free of insect attacks and diseases impairing the internal quality of the fruit, free of any abnormal external humidity and of any strange odor and /or flavor. then fruits go through production for cleaning and disinfection. Non-compliance with any of the above-mentioned aspects can be cause of return of the raw material.

## **DESCRIPTION OF THE PRODUCTION PROCESS**

At our plant, the pulps are processed in compliance with the Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Point (HACCP), pasteurized, aseptically packaged and stored at room temperature. the thermal treatment guarantee the product's safety, keeping its organoleptic and nutritional characteristics. the whole operation is accomplished according to high quality standards and fulfilling current law.

#### **ORGANOLEPTIC CHARACTERISTICS**

**Aroma:** intense and characteristic of the ripe and healthy gulupa.

**Color:** intense and homogeneous, characteristic of the gulupa; can present a slight change of color due to the natural process of oxidation.

Flavor: characteristic and intense of the ripe and healthy gulupa. Free of any strange flavor.

**Appearance:** uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to the gulupa.

## PHYSICOCHEMICAL CHARACTERISTICS

Soluble solids expressed as <sup>o</sup> Brix: 15.0-16.0

pH: 3.70-3.90

Acidity expressed as % of citric acid: 2.99-3.00

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## **NUTRITION FACTS**

Gulupa/Gulupa

Servings Per Container/Porciones por envase         20 approx/ap	Nutriti	on Facts/Informacion	ón Nutricional	
Amount Per Serving/Cantida por porción  Calories/Calorías  Calories/Calorías  Calorias de Grasa   ***Daily Value**/**Value**Diaria**  Total Fat/Grasa Total  Satured Fat/Grasa Saturada  O q  7 rans Fat/Grasa Saturada  O q  Cholesterol/Colesterol  O mg  Cholesterol/Colesterol  Sodium/Sodio  Omg  Omg  Omg  Omg  Omg  Omg  Omg  Om	Serving size/Tamaño de la porcion			50
Calorias de Grasa    X Daily Yalas*/X Falor Diari   Total Fat/Grasa Total   0 g   0 g     Satured Fat/Grasa Saturada   0 q   0 g     Trans Fat/Grasa Trans   0 g   0 g     Trans Fat/Grasa Trans   0 g   0 g   0 g     Cholesterol/Colesterol   0 mg   0 g   0 g     Potassium/Potasio   175 mg   175 mg   0 g   0	Servings Per Container/Porciones por		20 approx/apro	
Calorias de Grasa    X Daily Yalas*/X Falor Diari   Total Fat/Grasa Total   0 g   0 g     Satured Fat/Grasa Saturada   0 q   0 g     Trans Fat/Grasa Trans   0 g   0 g     Trans Fat/Grasa Trans   0 g   0 g   0 g     Cholesterol/Colesterol   0 mg   0 g   0 g     Potassium/Potasio   175 mg   175 mg   0 g   0	Amount Per Serving/Cantida p	or porción		
Total Fat/Grasa Total 0 g 0 g 0 g 0 g 0 g 0 g 0 g 0 g 0 g 0		•		
Total Fat/Grasa Total   0 g   0	Calorias de Grasa			
Satured Fat/Grasa Saturada 0 q  Trans Fat/Grasa Trans 0 q  Cholesterol/Colesterol 0 mg 0  Sodium/Sodio 0 mg 0  Potassium/Potasio 175 mg  Total Carbohydrate/Carbohidrato Total 6 g 2  Sugars/Asúcares 4 g  Protein/Proteínas 17% Vitamina C 17%  Calcium/Calcio 0% Iron/Hierro 5%  Phosphoous/Fosforo 2%  Lar parcentajer de Valorer Diarier ertán baradar en una dieta de 2,000 calorí ar. Sur valorer diaríar pueden ser mayor er a monorer lependiendo de sur neceridader caláricar:  Percent Daily Valuer are bared on a 2,000 calorie diet. Your daily valuer may be higher or lower depending on your calorie needs:  Calorier/Calorie 20 2.500  Total Fat/Grarar total Less than/Monor de 55 a 30 q  Saturated Fat/Grarar aturada Less than/Monor de 20 q 25 q  Chalasterol/Calesterol Less than/Monor de 20 q 2,400 mg  Sadium/Sadia Less than/Monor de 2,400 mg 2,400 mg  Total Carbahydrate/Carbahidrator totaler 300 q 375 q  Dietary Fiber/Fibra dietar/a 25 q 30 q			x Daily Tal	u≠"/×Talor Diari
Trans Fat/Grasa Trans Cholesterol/Colesterol Omg Cholesterol/Colesterol Omg	Total Fat/Grasa Total		0 g	0
Cholesterol/Colesterol 0 mg 0 m	Satured Fat/Grasa Saturada		0 q	
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Sugars/Azúcares 4 g  Protein/Proteínas Less than/Menos de 1 g  Vitamin A/Vitamina A 17% Vitamina C 17%  Calcium/Calcio 0% Iron/Hierro 5%  Phosphoous/Fosforo 2%  Lar parcontajer de Valorer Diarier ertán baradar en una dieta de 2,000 calaríar. Sur valorer diaríar pueden ser mayorer o monorer lependiendo de sur noceridades caláricar:  Percent Daily Valuer are bared on a 2,000 calarie diet. Your daily valuer may be higher or lower depending on your calorie needs:  Calories/Caloríae: 2.000 2.500  Total Fat/Grara total Less than/Menor de 65 a 80 a 80 a Saturated Fat/Grarar aturada Less than/Menor de 20 a 25 a Chalasterol/Calorien Less than/Menor de 300 ma 300 ma Sadiem/Sadie Less than/Menor de 2,400 ma 2,400 ma 15 a 1	Total Carbohydrate/Carbohi	drato Total	6 g	2
Protein/Proteinas Less than/Menos de 1 g  Vitamin A/Vitamina A 17% Vitamina C 17%  Calcium/Calcio 0% Iron/Hierro 5%  Phosphoous/Fosforo 2%  Lar parcontajer de Valorer Diarier ertán baradar en una dieta de 2,000 caloríar. Sur valorer diaríar puedenser mayorer o monorer lependiondo des un neceridades caláricar:  Percent Daily Valuer are bared on a 2,000 calorie diet. Your daily valuer may be higher or louer depending on your calorie needs:  Calories/Calorías: 2.000 2.500  Total Fat/Grara total Less than/Menos de 65 q 80 q Saturated Fat/Grarasaturada Less than/Menos de 20 q 25 q Chalesterol/Calorias Less than/Menos de 300 mq 300 mq Sadium/Sadiu Less than/Menos de 2,400 mq 2,400 mq Total Carbohydrate/Carbohidratur totales 300 q 375 q Dietary Fiber/Fibra dietaría 25 q 30 q	Dietary Fiber/Fibra dietaria		3 g	1
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	Phosphoous/Fosforo 2%			
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Calerios/Calerías:         2.000         2.500           Tetal Fat/Graza tetal         Loss than/Monor do         65 q         80 q           Saturated Fat/Graza saturada         Loss than/Monor do         20 q         25 q           Chalesteral/Calesteral         Loss than/Monor do         300 mq         300 mq           Sadium/Sadia         Loss than/Monor do         2,400 mq         2,400 mq           Tetal Carbahydrate/Carbahidratus tetales         300 q         375 q           Diotary Fiber/Fibra diotaría         25 q         30 q				
Tatal Fat/Grara tatal         Loss than/Monar do         65 q         80 q           Saturated Fat/Grarasaturada         Loss than/Monar do         20 q         25 q           Chalasteral/Calesteral         Loss than/Monar do         300 mq         300 mq           Sadium/Sadia         Loss than/Monar do         2,400 mq         2,400 mq           Tatal Carbahydrata/Carbahidratur tatalas         300 q         375 q           Diotary Fiber/Fibra diotar/a         25 q         30 q	Porcont Daily Valuos aro basod on a 2,000 c	alorio diot. Your daily valuos may bo hi	iqhor ar lawor doponding an yaur c	alario noo dr:
Tatal Fat/Grara tatal         Loss than/Monar do         65 q         80 q           Saturated Fat/Grarasaturada         Loss than/Monar do         20 q         25 q           Chalasteral/Calesteral         Loss than/Monar do         300 mq         300 mq           Sadium/Sadia         Loss than/Monar do         2,400 mq         2,400 mq           Tatal Carbahydrata/Carbahidratur tatalas         300 q         375 q           Diotary Fiber/Fibra diotar/a         25 q         30 q		Caloriar/Caloriar:	2.000	2.500
ChulesternI/CulesternI         Loss than/Monar do         300 mq         300 mq           Sudium/Sudiu         Loss than/Monar do         2,400 mq         2,400 mq           Intal Carbahydrate/Carbahidratur tutales         300 q         375 q           Diotary Fiber/Fibra diotar/a         25 q         30 q	Tatal Fat/Grara tatal	Loss than/Monas do	65 q	80 q
Sudium/Sudin         Loss than/Monar do         2,400 mq         2,400 mq           Tatal Carbabydrate/Carbabidratus tatales         300 q         375 q           Diotary Fibrar diotar/a         25 q         30 q	Saturatod Fat/Grazasaturada	Loss than/Monas do	20 q	25 q
Time all Carbin by drage of Carbin bid in a time to talk at 25 q         300 q         375 q           Diotary Fibrar diotaria         25 q         30 q	Chalasteral/Calasteral	Loss than/Monas do	300 mg	300 mq
Diotary Fibor/Fibra diotaría 25 q 30 q	Sediem/Sedie	Loss than/Monas do	2,400 mg	2,400 mq
			300 q	375 q
	Diotary Fibor/Fibra diotarí a		25 q	30 q

## **MICROBIOLOGICAL CHARACTERISTICS**

Commercial sterility test satisfactory - NTC 4433.

#### **DECLARATION OF ALLERGENS**

This pulp may contain sulphite traces, coming from the agricultural work to produce the fruit.

## PACKAGING AND COMMERCIAL PRESENTATION

Barrier bags of 200g and 1000g

Plastic Preformed bags with filling valve (no dispenser lid) - from 10kg, 20kg y 200 kg

#### SHELF LIFE

On the polythene bag with high oxygen barrier, the shelf lofe is up to 6 months at room temperature.

For packing "Bag-in Box", the shelf life is up to 18 months at room temperature.

## IDENTIFICATION: LOT – TRACEABILITY

The lot is identified with its expiration date as follows: day (numbers), month (letters), year (numbers). On the bags with no valve, such identification is made using an indelible inkjet printer label. On the bags with a valve, such identification is made using a sticker. The fruit used in the pulp must also be identified.

The lot is a code assigned by Alimentos SAS to guarantee its traceability.

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## USE

This pulp can be used to prepare sauces, ice creams, desserts, etc., in accordance with the established formulations. To prepare juice, the recommendation is to use a \*dilution of one part pulp with 2.5 or 3 parts of water plus sugar, to the taste of the consumer.

\* PREPARATION SUGGESTED

## HANDLING AND TRANSPORTATION

Suitable vehicles to carry food are used to transport the product. Resolution No. 002505 of 2004 "For which the conditions to be met by vehicles to transport meat, fish or easily corruptible food are regulated".

Avoid storing with other product that can alter its organoleptic characteristics or can cause cross-contamination.

Avoid hitting or manhandle the packing, because is the one who protects and maintains the quality of the product.

Product is to be kept away from direct exposure to sunlight

To maintain the color, flavor and aroma characteristic to the fruit, store product in a fresh and dry place, at a temperature below 24° C. For places with temperatures above 24° C, it is recommended to store under refrigeration. (max 6°C).

Once opened, consume the product as soon as possible and keep refrigerated or frozen.

#### **HEALTHY NOTE**

Low-fat diets rich in fruits and vegetables (foods that are low-fat and may contain dietary fiber, vitamin A or vitamin C) may reduce the risk of some types of cancer, a disease associated with many factors.

#### **APPLICABLE COLOMBIAN REGULATIONS**

Decree 3075 of 1997 / Resolution 2674 of 2013 / Resolution 7992 of 1991 / Resolution 3929 of 2013 / Resolution 5109 of 2005 / Resolution 333 of 2011 / Resolution 2505 of 2004.

ELABORATED BY	REVIEWED BY	APPROVED BY	
Head of Research and Development	Head of Quality Control	Manager	
		Approval Date	
		January 2014	