

TECHNICAL SPECIFICATION RED BLEND

- 1. DESCRIPTION** Mixture of fruit and vegetable pulps (green banana, guava, strawberry, blueberry, grape) carried in maltodextrin and spray dried. Addition of anti-compactant.

2. CHARACTERISTICS

ANALYSIS

TYPE
R= Rutine
S=Special

CHARACTERISTIC

UNIT

SPECIFICATION

ANALYSIS
METHOD

Organoleptic

R	Aspect	N/A	Powder	INCAL020
R	Color	N/A	Light to dark red	INCAL020
R	Odor	N/A	Characteristic	INCAL020
R	Taste	N/A	Characteristic	INCAL020

Physicochemical

R	pH (Solution 5%):	N/A	3,00 – 5,00	INCAL017
R	Granulometry:	% p/p	100 % passing Mesh 30USS	INCAL016
R	Moisture:	% p/p	5,0 % max.	INCAL015

Microbiological

R	Total plate count	UFC/g	3.000 max.	NTC-4519
R	Molds and Yeasts	UFC/g	100 max.	NTC-4132
R	Total Coliforms	UFC/g	100 max.	NTC-4458
R	E. coli	UFC/g	Negative	NTC-4458

- 3. PACKAGING:** Kraft paper or polypropylene bags with double polyethylene bag inside for 25 kg net.
- 4. LABELING:** Manufactured in a plant that processes cereals with gluten, milk, soy, almond, shrimp, mustard, celery and sulfites (Declaration Allergens).
- 5. STORAGE AND SPECIAL MANIPULATION INSTRUCTIONS:** Store in its original packaging, well covered, in a cool dry place, in a normal and hygienic environmental conditions. Handle with sterile implements.
- 6. CONSUMPTION WAY AND POTENTIAL CONSUMERS:** This product has been designed to be used as a raw material or additive in food manufacturing.
- 7. FORMS OF DISTRIBUTION** The product is delivered directly to the customer or through distributors in vehicles suitable for transporting food.
- 8. SHELF LIFE:** 12 months
- 9. APPLICABLE REGULATIONS:** Res. 5109/05 (Ministry of Social Protection)

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