

TECHNICAL SPECIFICATION GREEN BLEND

1. DESCRIPTION Mixture of fruit and vegetable pulps (spinach, green banana, parsley, sweet potato, apple, broccoli, kale, paprika, malt extract and spirulina), 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 brown green to dark brown green	INCAL020
R	Odor	N/A	Characteristic	INCAL020
R	Taste	N/A	Characteristic	INCAL020

Physicochemical

R	pH (Solution 5%):	N/A	4,5 – 6,5	INCAL017
R	Granulometry:	% p/p	100 % passing Mesh 30 USS	INCAL016
R	Moisture:	% p/p	5,0% max.	INCAL015

Microbiologic

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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