
	TECHNICAL DATA DEHYDRATED PHYSALIS		NOVEMBER 2013	Page 1 of 1
			EDITION: 1	
	Elaborated Quality-Production	Revised HACCP Team	Approved General Management	
A. IDENTIFICATION AND ORIGIN				
Name: Dehydrated Goldenberry (Whole/Chunks) Composition: 100% fruit (Physalis peruviana L) Raw Material: Fresh goldenberry for human consumption Origin: Exotic fruit from the Andes This product is 100% natural. No contains additives.				
B. COMMERCIAL PRESENTATION				
Dehydrated fruit in chunks or whole Packed in Plastic bags x 10 kg Packed in cardboard boxes Net weight per box 10 Kg				
C. SHELF LIFE AND STORAGE CONDITIONS				
18 months: Maintaining its original packaging. Stored on elevated platforms, in a covered establishment, clean, dry (HR < 65%), with good ventilation and at room temperature (<20°C), free of insect and rodent infestations, protected against chemical contaminants (combustible, lubricants, chemical fertilizers, poisons) or microbiological, away from strong flavors and protected from direct sunlight.				
D. CONSUMPTION FORMS AND POTENTIAL CONSUMERS			E. SPECIAL MANAGEMENT INSTRUCTIONS	
This product is directed to industries which require it as raw material for alimentary preparations and/or for direct consumption.			After opening, consume in the least possible time. If surplus exist, seal hermetically and store in the described conditions to avoid exposure to environment humidity, smell adhesion and microbial contamination.	
F. PRODUCT CHARACTERISTICS				
Chemicophysical/Quantitative/Sensorial/Microbiological characteristics are intern norm of PRIME FOODS S.A.S				
Chemicophysical		Quantitative	Sensorial	
Parameters	Specifications and/or Tolerances		Appearance: Semi soft dehydrated fruit Color: Intense yellow-orange. Aroma: Sweet fresh fruit Taste: Sweet-acid, characteristic of the fresh fruit, in its maturation stage, free from other tastes	
Humidity (%)	12% ±2			
Microbiological				
Parameters			Maximum limit allowed	
Mesophilic aerobes count (CFU/g)			< 10.000	
Total Coliform (CFU/g)			<10	
Escherichia coli (CFU/g)			<10	
Yeast and Mold (CFU/g)			100-300	
Staphylococcus aureus count (CFU/g)			<100	
G. PACKAGING				
	Primary Packaging		Secondary Packaging	
Description	Bags polyethylene, storable food		Cardboard Box	
Gauge	#3		1050 k	
Color	Finished product: Transparent		Natural cardboard	
Special Indications	Handle gently to avoid perforations. If it need to be closed again after opening, use a heat sealer. Avoid using tape, threads or clips.		Handle gently to avoid perforations. Pile up 4 boxes maximum	

