


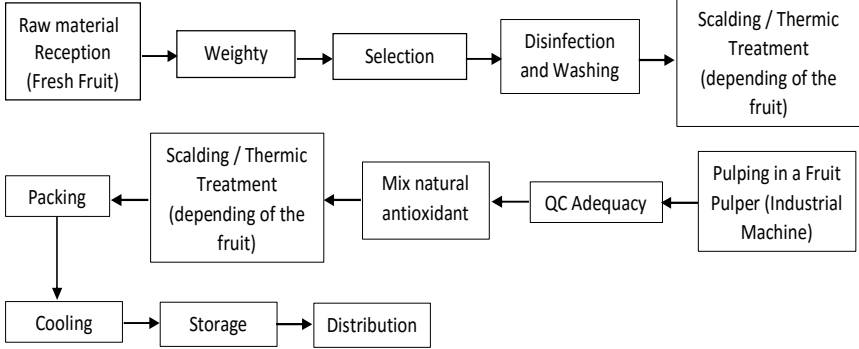


CONTACT US

PLAZA BC.

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PAPAYA (Carica papaya - Origin Colombia)

PRODUCT NAME AND DESCRIPTION	FROZEN FRUIT PULP OF PAPAYA: Product pasty, undiluted or concentrated or fermented, obtained by disintegration and sieving the edible portion of fresh, healthy, ripe and clean fruit.		
ORGANOLEPTIC FEATURES	Color: Intense and homogeneous, characteristic to the Papaya fresh fruit, presents slight color change. Aroma: Characteristic and intense to the ripe and healthy fresh fruit. Free weird odors. Taste: Characteristic and intense to the ripe and healthy fresh fruit, free of any weird taste, bitter, astringent or fermented. Consistency: Fluent and homogeneous to enjoy without foam or foreign particles.		
MICROBIOLOGICAL FEATURES	E. Coli count UFC/g or ml	< 10	
	Yeast and mold count UFC /g o ml	1.000 - 3.000	
	Degrees Brix	7	
PHYSICO-CHEMICAL CHARACTERISTICS	Minimum percentage of dissolved solids by refractometric reading at 20°C: 7 °Brix		
PACKING AND PRESENTATION	Customer Requirement		
STORAGE	After packaging the product must be frozen and kept at a temperature no higher than -0,4°F (must maintain the cold chain to final consumption)		
USES	It is used as basis for the preparation of natural juice and varied products in the food industry such as ice cream, soft drinks, cocktails, smoothies, dressings, etc.		
PROCESSING DIAGRAM	 <pre> graph LR A[Raw material Reception (Fresh Fruit)] --> B[Weighty] B --> C[Selection] C --> D[Disinfection and Washing] D --> E[Scalding / Thermic Treatment (depending of the fruit)] E --> F[Pulping in a Fruit Pulper (Industrial Machine)] F --> G[QC Adequacy] G --> H[Mix natural antioxidant] H --> I[Scalding / Thermic Treatment (depending of the fruit)] I --> J[Packing] J --> K[Cooling] K --> L[Storage] L --> M[Distribution] </pre>		
LIFE TIME	By its nature has a life time of twelve months (1 year) frozen. Once the cold chain of the product has been broken should be consumed in its entirety in the shortest time possible.		
USE INSTRUCTIONS	Once opened consume the package in the shortest time possible or keep freezing conditions.		