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**UCHUVA - GOLDEN BERRY (Physalis peruviana L. - Origin Colombia)**

<p><b>PRODUCT NAME AND DESCRIPTION</b></p>	<p>FROZEN FRUIT PULP OF UCHUVA Product pasty, undiluted or concentrated or fermented, obtained by disintegration and sieving the edible portion of fresh, healthy, ripe and clean fruit.</p>		
<p><b>ORGANOLEPTIC FEATURES</b></p>	<p>Color: Intense and homogeneous, characteristic to the Golden Berry 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.</p>		
<p><b>MICROBIOLOGICAL FEATURES</b></p>	<p>E. Coli count UFC/g or ml</p>	<p>&lt; 10</p>	
	<p>Yeast and mold count UFC /g o ml</p>	<p>1.000 - 3.000</p>	
	<p>Degrees Brix</p>	<p>11</p>	
<p><b>PHYSICO-CHEMICAL CHARACTERISTICS</b></p>	<p>Minimum percentage of dissolved solids by refractometric reading at 20°C: 11 °Brix</p>		
<p><b>PACKING AND PRESENTATION</b></p>	<p>Customer Requirement</p>		
<p><b>STORAGE</b></p>	<p>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)</p>		
<p><b>USES</b></p>	<p>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.</p>		
<p><b>PROCESSING DIAGRAM</b></p>	<pre> graph TD     A[Raw material Reception (Fresh Fruit)] --&gt; B[Weighty]     B --&gt; C[Selection]     C --&gt; D[Disinfection and Washing]     D --&gt; E[Scalding / Thermic Treatment (depending of the fruit)]     E --&gt; F[Pulping in a Fruit Pulper (Industrial Machine)]     F --&gt; G[QC Adequacy]     G --&gt; H[Mix natural antioxidant]     H --&gt; I[Scalding / Thermic Treatment (depending of the fruit)]     I --&gt; J[Packing]     J --&gt; K[Cooling]     K --&gt; L[Storage]     L --&gt; M[Distribution]     </pre>		
<p><b>LIFE TIME</b></p>	<p>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.</p>		
<p><b>USE INSTRUCTIONS</b></p>	<p>Once opened consume the package in the shortest time possible or keep freezing conditions.</p>		