



Produce by Cape Fruit Processors (Pty) Ltd
Litchi pulp (puree)

Product Specification and Information

Product description: Litchi pulp (puree)

Product is processed from sound ripe litchi fruit. The juice is extracted by pulpers, screened, pasteurized, filled in 220 liter drums, frozen and stored under frozen conditions. The processes are closely monitored and verified to ensure the required temperature, time and GMP are adhered to.

Category : fruit pulp / puree

Product code :01LIPF210

Intended usage: This is a primary product -used to manufacture juices, nectars and confectionary.

1. Chemical and physical specifications.

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| Brix refractometer | 15.0 – 16.0 |
| % Acidity as citric acid at 8.1 pH | 0.08 – 0.42 |
| pH | 3.7 – 4.7 |
| Viscosity spindle 1 | 20 - 600 |
| % Pulp at Brix as is @ 2 500 rpm | ≤10 |

2. Microbiological specifications

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| Total plate count (cfu/ml) | ≤500 |
| Yeast (cfu/ml) | ≤100 |
| Mold (cfu.ml) | ≤10 |

3. Sensory specifications

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| Color | Straw color |
| Appearance | Smooth , semi viscous, pulpy |
| Taste/ flavor | Typical sweet litchi free from off and undesirable flavors. |

4. Ingredients

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| Litchi juice |
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5. Packaging

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| 220 liter | Open head galvanized drum with two polyethylene food grade bags, individually closed. Drums are closed the lid and ring closure and seal with numbered seal. Net weight :210 kg Gross weight :227.5 kg |
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6. Shelf life

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| Twenty four months (unopened) at minimum minus 16°C. Seven days (opened) at maximum 10°C under required hygienic conditions. |
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7. Storage and transport

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| Store at minimum minus 16°C. Transport in clean, refrigerated vehicles and containers at minus 16°C. |
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8. Labelling and traceability

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| Following appears on label: Product name, product code, net volume, net weight, gross weight, supplier contact details, country of origin, production date, expiry date, batch number. Additional information as requested by customer may be added. |
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9. Allergens

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| None |
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| Approved by | Technical manager (north) | 2016/09/20 |



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10. Vegetarian status

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| Suitable for: strict, lacto and ovo vegetarian diet. |
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11. Religious status

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| Kosher and Halaal |
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12. Genetic modified status

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| GMO and GMO derivatives free |
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13. Comply with the following legislation and standards.

If product is exported outside the boundaries of South Africa, the company will ensure that the product comply with the relevant legislation of the country of destination.

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|---------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Hygiene | Prerequisite programs on Food safety :ISO /TS22002-1 |
| Contaminants and Residues | Heavy metals-Compliance with GNR 500/2004 and GNR 545/2008 and amendments, Regulations relating to maximum levels for metals in foodstuffs as contained in Foodstuffs, Cosmetic and disinfectant Act 54 of 1972. Compliance with Directive 93/77/EEC. Pesticide residues –compliance with GNR 246/1994 and GNR 46/2012 and amendments , Regulations relating to maximum limits for pesticide residues that may be present in foodstuffs as contained in the Foodstuffs< cosmetic and Disinfectant act 54 of 1972. Compliance with EEC , EU and AIJN regulations and guidelines. Mycotoxins- Compliance with GNR 1145/2004, Regulations governing tolerance for fungus produced toxins in foodstuffs as contained in Foodstuffs, Cosmetic and Disinfectant Act 54 of 1972. |
| Food allergen information | Compliance with GNR 146 of March 2010, Regulations relating to the labelling and advertising of foodstuffs as contained in the foodstuffs, Cosmetic and Disinfectant Act 54 of 1972 and amendments. |
| Metrology | Compliance with Trade Metrology Act 77 of 1973 and amendments. |

14. Country of origin

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| South Africa |
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15. Acceptance of specification by customer

| Accepted by (Name) | Signed | Position | Date |
|---------------------|--------|----------|------|
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