



**Produce by Cape Fruit Processors (Pty) Ltd**

**Pawpaw puree concentrate**

**Product Specification and Information**

**Product description: Pawpaw puree concentrate (aseptic filled)**

Product is processed from sound ripe pawpaw fruit. The juice is extracted by pulpers, screened, evaporated, pasteurized, aseptically filled in 220 liter drums, chilled and stored under chilled 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 :01PPPCA240

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

**1. Chemical and physical specifications.**

Brix refractometer	20.0 – 24.0
% Acidity as citric acid at 8.1 pH	0.60 – 1.2
pH	3.7 – 4.5
Viscosity spindle 2	1000 - 6000
% Pulp at Brix as is @ 2 500 rpm	>50

**2. Microbiological specifications**

Total plate count (cfu/ml)	<10
Yeast (cfu/ml)	<5
Mold ( cfu/ml)	<1
Thermophilic acidophilic bacteria ( cfu/ 10 ml)	Absent
Heat resistant mold ( cfu/ 10 ml)	Absent

**3. Sensory specifications**

Color	Deep orange/ reddish
Appearance	Smooth, semi viscous, pulpy
Taste/ flavor	Typical pawpaw free from off and undesirable flavors.

**4. Ingredients**

Pawpaw puree
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**5. Packaging**

220 liters	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 :240 kg Gross weight :257.5 kg
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**6. Shelf life**

Twenty-four months (unopened) at ambient temperature and or above 0°C. Seven days (opened) at maximum 10°C under required hygienic conditions.
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**7. Storage and transport**

Store at ambient temperature and or above 0°C. Transport in clean, vehicles and containers at ambient temperature. Shipped in dry container at ambient temperature.
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**8. Labelling and traceability**

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**

None
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Document no	M 5.6.1.2 BL2 DR60 b	Revision: 2
Document Owner	Quality assurance manager	Page 1 of 2
Approved by	Group technical manager	2017/12/15



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**10. Vegetarian status**

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

Kosher and Halaal
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**12. Genetic modified status**

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.**

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 and EC regulation 1881/2006 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**

South Africa
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**15. Acceptance of specification by customer**

Accepted by (Name)	Signed	Position	Date

Document no	M 5.6.1.2 BL2 DR60 b	Revision: 2
Document Owner	Quality assurance manager	Page 2 of 2
Approved by	Group technical manager	2017/12/15