



ASEPTIC LUCUMA PULP

Technical Specification Sheet

PRODUCT DESCRIPTION

Natural product, undiluted, unfermented, unconcentrated, without preservatives, obtained from the cutting of the fruit and the edible fraction (pulp with seeds) of ripe, healthy, clean lucuma puree is obtained. Classified as a non-GMO product (Genetically Modified Organism).

It can be used for direct consumption drinks without additional processes, it is only recommended to dilute in two or three parts of water and add sugar according to taste. It can be used as raw material for fruit pulp for different craft processes (ice cream parlors), confectionery and industrial.

PRODUCTION PROCESS

Fruits subjected to a rigorous process of maturation, selection, washing, disinfection, blanching, pulp, deaeration, sterilization, cooling, aseptic packing, and storage at room temperature.

INGREDIENTS

100% Fresh lucuma.

TRANSPORT CONDITIONS

May be transported at controlled room temperature, in an enclosed vehicle to avoid moisture and maintain the boxes in good condition.

SHELF LIFE - STORAGE CONDITIONS

Twelve months after the production date at controlled room temperature, we recommend keeping it at a temperature below 20°C, the bags hermetically sealed and the boxes closed, avoid direct exposure to sunlight and moisture.

PACKAGING TYPE AND UNIT

White corrugated cardboard box with product packed in aseptic, double-wall bag, in weights of 3, 5 or 20 kg. and conical steel drums of 200 or 220 kg.

PHYSICOCHEMICAL CHARACTERISTICS

Brix (20°C):	Min 20
pH (20°C):	5.3 a 6.0
% Suspended solids:	94-98%
Boswtick (30 seg):	5-6

ORGANOLEPTIC CHARACTERISTICS

Appearance: Free of lumps, creamy consistency, free of shell fragments and / or any foreign element.

Color: Characteristic intense orange

Flavor and Aroma: Characteristic of ripe and fresh fruit, free of different odors or flavors

Defects: 0% foreign matter.

MICROBIOLOGICAL CHARACTERISTICS

• Total Mesophilic Count	< 10 ufc/gr.
• Total Mold and Yeast Count	< 10 ufc/gr.
• Total Coliform Count	< 10 ufc/gr.
• Total E. Coli	< 10 ufc/gr.
• Salmonella sp.	Absent
• Listeria sp.	Absent

CERTIFICATIONS





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PRESENTATION

ASEPTIC PERUVIAN FRUIT, works white label or his own brand PACIFIC FRUIT.

CASE DIMENSION					
	NET WEIGHT	6.61 LBS 3 KG	11.02 LBS 5 KG	44.09 LBS 20 KG	440.92 or 485.01 LBS 200 or 220KG
	UNITS PER PALLET	384 bag in box	206 bag in box	50 bag in box	4 conical steel drums
	20" FCL	3,840	2,060	500	75
	40" FCL	7,680	4,120	1,000	110

HARVEST SEASON

JAN. **FEB.** MAR. APR. MAY. JUN. JUL. AUG. SEP. OCT. NOV. DEC.