PRODUCT DATA SHEET

Organic Fresh-Frozen Pitahaya Puree

Ingredients
Organic Pitahaya (Dragon Fruit)

Product Description
Fresh-frozen puree is processed from Nicaraguan organic pitahayas, which are hand cut, peeled, and pulped through a 3 mm screen. The puree is then filled and frozen. The puree has no added sugar, preservatives, or additives.

General Requirements
The puree is prepared under strict sanitary conditions in accordance with Good Manufacturing Practices. Deliveries conform to United States FDA regulations and the Food, Drug and Cosmetic Act. Our facility does not use or process any of the major food allergens as defined in Section 201(qq) of the Federal Food, Drug, and Cosmetic Act (FDA) or in Regulation (EU) No 1169/2011.

Variety	Pitahaya (Selenicereus undatus)
Chemical Properties	
Brix	10°–13°
pH	3.8–4.8
Acidity (% as Citric Acid - titratable)	0.20–0.50
B/A Ratio	20–50
Physical Properties	
Color	Magenta (red/ purple); typical of pitahaya variety used
Size	Puree, run through a 3 mm screen size
Foreign Materials	Foreign matter not detected
Consistency	10-15 cm/30 sec
Flavor	Characteristic pitahaya flavor; No objectionable flavors
Odors	Characteristic pitahaya aroma; No objectionable odor

Microbiology		
	Total Plate Count cfu/g	≤100,000 cfu/g *
	Mold cfu/g	≤10,000 cfu/g **
	Yeast cfu/g	≤10,000 cfu/g **
	Total Coliforms cfu/g	≤100 cfu/g **

*Salmonella spp., E. coli and Listeria spp. testing is performed if Aerobic Plate Count >100,000 cfu/g. Lot is released only if these results are negative.
** Salmonella spp. and E. coli testing is performed if Total Coliforms >100 cfu/g and mold and yeast counts >10,000 cfu/g. Lot is released only if these results are negative.

Country of Origin	Nicaragua
Season	June - October
Storage	Frozen at ≤0° F (-18° C)
Shelf Life	24 months at 0° F (-18° C; Best by date reflects 24 months from date of production

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Pack Style

Bulk: 37.5lb (17.0kg); 419lb (190kg); 52.9lb (24kg)

Packaging

Bulk: 5 gallon plastic pail; 51 gallon drum; 24/1kg LDPE bag

Labeling

Best buy date, lot code, manufacturer's name and address, product description, net weight, country of origin shall be affixed to the pail or box

Palletization

Bulk:

Case Description	Pack Size	Gross Weight	Net Weight	Dimensions	Shelf Life	Ti	Hi	Cs
5-gal pail	1 pail	40.3lb (18.3kg)	37.5lb (17.0kg)	15" high x 12" diameter	24 mo	12	3	36
51-gal drum	1 drum	442lb (200.5kg)	419lb (190kg)	39" high x 22.7" diameter	24 mo	4	1	4
Sack of 24 x 1kg LDPE bags	1 sack	54lb (24.5kg)	52.9lb (24kg)	35.8" length x 22.4" width	24 mo	3	13	39

Nutrition / Product Image

Nutrition Facts

4 Servings per container

Serving Size 1 Pack (100g)

Amount per serving

Calories 65

	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 4mg	**0%**
Total Carbohydrates 14g	**5%**
Dietary Fiber 3g	**11%**
Total Sugars 6g	
Includes 0g of added sugar	**0%**
Protein 2g	**4%**
VITAMIN D 0mcg	0%
CALCIUM 6mg	0%
IRON 0mg	0%
POTASSIUM 293mg	6%
MAGNESIUM 37mg	10%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.









Certifications

1. USDA Organic
2. EU Organic
3. Kosher
4. Verified Vegan

1 2 3 4

Analysis we perform on finished product – Fresh frozen purees and juices

Analysis	Maximum acceptable limits	Method
Total Aerobic Count	≤100,000 ufc/g	BAM or AOAC (Using appropriate matrix for the product to be analyzed)
Total Coliforms	≤ 100 ufc/g	
Molds	≤ 10,000 ufc/g	
Yeast	≤ 10,000 ufc/g	

*If the Total Aerobic Count is ≥ 100,000 cfu/g the following analyses shall be performed for the lot(s) that are identified as having an out-of-specification BAM result:

Analysis	Maximum acceptable limits	Method
Salmonella spp.	Negative in 25 g	FDA/BAM or AOAC (Using appropriate matrix for the product to be analyzed)
Listeria spp.	Negative in 25 g	
E. Coli	≤ 3 NMP/g o ≤10 ufc/g	

** If the total coliform result is ≥ 100 cfu/g, the following analyses will be performed for the lot(s) identified with this out-of-specification total coliform result the lot(s) identified with this total coliform result out of specification:

Analysis	Maximum acceptable limits	Method
Salmonella spp.	Negative in 25 g	FDA/BAM or AOAC (Using appropriate matrix for the product to be analyzed)
E. Coli	≤3 NMP/g o ≤10 ufc/g	