**PRODUCT DATA SHEET**

# Organic Pitahaya Puree

## Ingredients
Organic Pitahaya (Dragon Fruit)

## Product Description
Pasteurized puree is processed from Nicaraguan organic pitahayas, which are hand cut, peeled, and pulped through a 3 mm screen. The puree then goes through a thermal pasteurization process**,** before being cooled, filled and frozen. The puree has no added sugar, preservatives, sulfur, 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 | ≤1,000* |
| | Mold cfu/g | ≤100** |
| | Yeast cfu/g | ≤100** |
| | Total Coliforms cfu/g | ≤10** |

*Salmonella spp., E. coli and Listeria spp. testing is performed if Aerobic Plate Count >1,000 cfu/g. Lot is released only if these results are negative.
** Salmonella spp. and E. coli testing is performed if Total Coliforms >10 cfu/g and mold and yeast counts >100 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 |
| **Pack Style** | Bulk: 37.5lb (17.0kg); 419lb (190kg); 52.9lb (24kg) |

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Food Service Unit: 3.5oz (100g)
Retail Unit: 3.5oz (100g)

## Packaging

Bulk: 5-gallon plastic pail; 51-gallon drum; 24/1kg LDPE bag
Food Service Unit: 60/3.5oz (100g); LDPE pouches in cardboard box
Retail Unit: 15 x 4/3.5oz (100g); LDPE pouches in cardboard box

Custom LDPE Bags: 50g to 1kg size LDPE bags available

## 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 |
| 5-gal drum | 1 drum | 442lb (200.5kg) | 419lb (190kg) | 39" high x 22.7" top outer diameter, 20.6" bottom outer 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 |

Consumer Unit:

| Case Description | Pack Size | Gross Weight | Net Weight | Box Dimensions | Shelf Life | Ti | Hi | Cs |
|---|---|---|---|---|---|---|---|---|
| Food Service Case | 60 bags x 3.5oz (100g) | 14.26 lb (6.47 kg) | 13.23lb (6.0kg) | 495 mm x 156 mm x 154 mm | 24 mo | 14 | 13 | 182 |
| Retail Case | 15 x 4 bags x 3.5oz (100g) | 14.62 lb (6.63 kg) | 13.23lb (6.0kg) | 498 mm x 190 mm x 164 mm | 24 mo | 12 | 13 | 156 |
| Retail Case | 8 x 4 bags x 3.5oz (100g) | 8.16lb (3.7kg) | 7.05lb (3.2kg) | 320 mm x 168 mm x 165 mm | 24 mo | 21 | 12 | 252 |

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## 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 – Pasteurized purees and juices

| Analysis | Maximum acceptable limits | Method |
|---|---|---|
| Total Aerobic Count | ≤ 1,000 ufc/g | FDA/BAM or AOAC (Using appropriate matrix for the product to be analyzed) |
| Total Coliforms | ≤ 10 ufc/g | |
| Molds | ≤ 100 ufc/g | |
| Yeast | ≤ 100 ufc/g | |

*If the total aerobic count is ≥ 1,000 cfu/g, the following analyses will be performed on the lot(s) identified as having an out-of-specification BAM result

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

** If total coliforms are ≥ 10 cfu/g, the following analyses will be performed for the lot(s) identified with this out-of-specification total coliform result

| **Analysis** | **aximum 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 | |