

## HPP BASE AVOCADO PULP 60/4 OZ

### Product Description

Description
<p><b>Description:</b> Nature properly ripen Hass avocados are blended with stabilizers and antioxidants to obtain an authentic Avocado Pulp with a smooth texture, avocado chunks, odor and flavor characteristic to avocado pulp.</p> <p>It can be used as a basis for making guacamole, dressing, as raw material for the manufacture of other products such as sauces, ice cream and beverages, desserts according to customer preference.</p>
<p><b>Variety:</b> Hass Avocado. No GMO varieties are allowed.</p>
<p><b>Ingredients:</b> Hass avocado, water, ascorbic acid, sodium alginate, xanthan gum and citric acid.</p>

### Physical Requirements

Description		
Physic - Chemical	Parameters	Method
pH determination	4.80 - 5.20	AOAC 981.12 pH meter Hanna HI5521-01
Salt percentage	non-applicable	AOAC 937.09 Titulación
Viscosity	45 000 - 60 000	Viscometer Brookfield DV1MLVTJ0 Spindle 64#; RPM 10; 60°F
Chunks	≥10 %	Final Weight / Initial Weight * 100
Oil content	12 - 24 %	NMX-FF-016-SCFI-2006

### Microbiological Requirements

Description		
Microbiology test	Parameters	Method
Mesophilic aerobic count	≤3,000 ufc/10g	BioControl Systems, Inc AOAC 2002.07
Yeast	≤50 ufc/10g	BioControl Systems, Inc AOAC 2002.11
Molds	≤50 ufc/10g	BioControl Systems, Inc AOAC 2002.11
Total Coliforms	<10 ufc/10g	BioControl Systems, Inc AOAC 2005.03
<i>E. Coli</i>	<10 ufc/10g	BioControl Systems, Inc AOAC 2005.03
<i>Staphylococcus aureus</i>	<10 ufc/10g	NOM-210-SSA-2014
<i>Salmonella spp.</i>	Negativo en 25g	AOAC 2003.09
<i>Listeria Monocytogenes</i>	Negativo en 25g	Bax System AOAC 2003.12

**Flavor and Odor:**

The product shall have a good characteristic flavor and odor with no objectionable flavors or odors. Mixer. Sample ½ teaspoon per batch.

### Foreign Material Requirements

Description	
<p><b>Foreign Material:</b> Skin ≤5 mm= 5 fragment in one pound Foreign matter= Negative</p>	<p><b>Sample size:</b> 1 pound (454 g)</p>
<p><b>Sample Frequency:</b> 1 per batch</p>	<p><b>Method:</b> Visual inspection. USA Standard Testing Sieve A.S.T.M. E-11 No. 40 (0.425 mm).</p>

## Packaging Requirements

### Description

**Primary Pack:**

Tray PETHB-PE, Film HPP LID HARD PEEL 75MIC 180 mm.

**Net weight:**

4oz (113.5 g) MAV'S Maximum Allowable Variations for Packages Labeled by Weight (USA).

Lower limit: 106 g

Upper limit: 120 g

**Code Date Format:**

Primary container

LOT- 702701

1

CODE:211210BA

2

**1: First digit:** Current year of production.

**Following 3 digits:** Julian calendar.

**Last 2 digits:** Internal code (batch).

**2: Product code**



**Metal Detection:**

Product will pass through a functional metal detector with a positive rejection device.

**Sample Size:**

3 devices: 1.5 mm Fe, 1.5 mm No Fe, 2.2 mm SS

**Sample Frequency:**

The device will pass every two batches.

**Code Date Format:**

Secondary container

LOT- 702701 CODE: 211210BA

**First digit:** Current year of production.

**Following 3 digits:** Julian calendar.

**Last 2 digits:** Internal code (batch).

**Code:** Internal product code.

**Product code.**



**Product palletizing:**

**Size:** 167 cm

**Bags per case:** 60

**Cases per layer:** 15

**Layer per pallet:** 7

**Cases per pallet:** 105

**Net weight per pallet:** 715.05 Kg (1576.39 lb)



## Product Shelf Life

Description		
<b>Frozen:</b> 24 months	<b>Refrigerated /closed bag:</b> 45 days	<b>Oxidation time at room temperature:</b> ≤ 1hour

## Warehousing and Distribution Condition

Description
The product is stored and distributed at a controlled temperature of ≤ -18° C (0° F).

## Handling Instruction

Description
Keep in a closed container at a temperature of ≤ -18° C (0° F). Defrost the product at a temperature of 0 to 6 ° C (32 to 42.8 ° F). Once the product defrosted, do not refreeze.

## Declarations

Description
Allergens free, GMO free.

## Certifications

Primus certification , Kosher
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## Special Requirements

Description
Non-applicable.