

 ZEOTROPIC NATURAL PRESERVATION	PRODUCT TECHNICAL DATA SHEET	CODE	FT-PT-0006-1
		VERSION	4.0
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1. General Information			
Product name	Yellow dragon fruit dried by zeodration		
Brand	Amazonia		
Codes	FR040012 (bag x 20g), FR040015 (box x 100und x 20g), FR040191 (display x 120g), FR040192 (box x 12und x 120g)		
Product description	Slices of zeodried yellow dragon (thickness between 2 to 3 mm). No additives or preservatives added, no sugars added.		
2. Raw Material			
Common name	Yellow dragon fruit		
Scientific name	<i>Hylocereus megalanthus</i>		
Family	Cactaceae		
Country of Origin	Colombia, South - America.		
3. Manufacturing process			
Reception of fresh fruit, followed by selection, washing, disinfection, peeling and portioning. Once the fruit has been prepared, it undergoes the process of zeodration by confinement. The finished product is analyzed in terms of quality and visually inspected before packaging. It is coded with the lot number and expiration date.			
4. Ingredients			
Selected yellow dragon fruit			
5. Quality specifications			
5.1 Sensory			
Characteristic	Specification		Method
Color	Porcelain white (flesh) and black (seeds)		Internal method
Odor	Distinctive of fresh dragon fruit		Internal method
Flavor	Sweet. Distinctive of fresh dragon fruit		Internal method
Aspect	Homogeneous surface		Internal method
Texture	Crispy, chewable		Internal method
5.2 Physical-Chemical			
Characteristic	Specification		Method
Impurities	None, free from foreign materials		Internal method
Moisture content	7% ± 2%		Mettler Toledo HE73
Water Activity	< 0,5		Rotronic Hygropalm HC2-AW
5.3 Microbiological			
Characteristic	Specification	Method	Characteristic
E. coli	CFU/g	<10	AOAC 966.24 Ed 20 de 2016
Fecal coliforms	MPN/g	<10	AOAC 966.24 Ed 20 de 2016
Total Coliforms	MPN/g	<10	AOAC 966.24 Ed 20 de 2016
Aerobic mesophilic	CFU/g	<10 ⁴	AOAC 966.24 Ed 20 de 2016
Molds and yeasts	CFU/g	<10 ²	ISO 21527:2008 equivalente NTC 5698:2009
S. aureus coagulase	CFU/g	<10 ²	AOAC 966.24 Ed 20 de 2016

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6. Nutritional Information

Nutrition Facts Información Nutricional

1 serving per container/1 porción por envase

Serving size/Tamaño por porción 1 bag/1 bolsa (20g)

Amount per serving/Cantidad por porción

Calories/Calorías **70**

Calories from fat/Calorías de grasa 0

%Daily value*/%Valor diario*

Total Fat/Grasa Total 0g **0%**

Saturated fat/Grasa Saturada 0g **0%**

Trans Fat/Grasa Trans 0g

Cholesterol/Colesterol 0 mg **0%**

Sodium/Sodio 0 mg **0%**

Total Carbohydrate/Carbohidrato Total 16g **6%**

Dietary Fiber/Fibra dietética 2g **7%**

Total Sugars/Azúcares Totales 4g

Incl. 0g Added Sugars/Incl. 0g de Azúcares Añadidos **0%**

Protein/Proteína 1g

Vitamin D/ Vitamina D 0mcg 0% • Calcium/Calcio 10mg 0%

Iron/Hierro 0.7mg 4% • Potassium/Potasio 130mg 3%

Vitamin A/Vitamina A 0mcg 0% • Vitamin C/Vitamina C 3mg 4%

*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.

*El % Valor Diario (VD) le indica cuánto un nutriente en una porción de alimentos contribuye a una dieta diaria. 2,000 calorías al día se utilizan para asesoramiento de nutrición.

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I&D+i Director
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7. Packaging

Net Weight	20g
Labelling	Contains information regarding: Name of the product, ingredients, lot number, expiration date (EXP), net weight, manufacturer and address, country of origin, storage conditions
Lot number description	The lot number is presented as: L.Z1130082 Z1 : Code of the machine used for the process. 13 : Number of the day of the process. The month is related in the EXP. 0082 : Input number of the raw material.
Primary Packaging	Laminated Bag : BOPP + Foil (aluminum) + LDPE (white or transparent). Heat sealed. Suitable for food packaging.
Secondary Packaging	Labeled display (12cm x 13cm x 16cm): 6 bags x 20g.
Tertiary Packaging	Brown corrugated carton (50cm x 40cm x 16,5cm): 100 bags x 20g; 12 display x 120g

8. Transportation conditions

Type of truck or container	Closed, clean and dry
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9. Storage conditions

It should be stored on elevated platforms from the floor ; in a ventilated, fresh and dry establishment (HR <65%) at room temperature ($\pm 25^{\circ}\text{C}$). Do not expose to high temperatures ($> 35^{\circ}\text{C}$). Keep away from strong odors and protected from direct light.

10. Shelf life

Shelf Life (Closed packaging)	The stability of the product is guaranteed for a period of 24 months
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11. Consumption

Product ready to consume. It can be consumed directly as a snack or used as an ingredient in preparations such as salads, desserts, cocktails, among others.

12. Image of the product



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