



GREEN POINT

ORANGE JUICE

**DEHYDRATED BY PROCESS
SPRAY DRY**

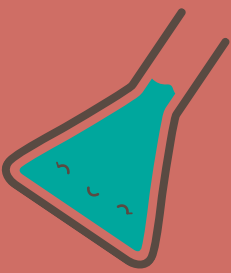
DESCRIPTION

Product obtained from concentrated apple juice, dried with excipient and drying salts.

CHARACTERISTICS GENERAL

Appearance: Fine powder
Color: beige
Taste: characteristic
Characteristic smell

PHYSICAL-CHEMICAL PROPERTIES



Particle size: Min. 95% passes through 40 mesh mesh.
Amino Nitrogen: Min. 145 mg / 100 g
pH (sn at 5%): 4 – 5
Humidity: Max 3%

APPLICATIONS:

Drinks, mayonnaise, dressings, ice cream

MICROBIOLOGICAL PARAMETERS

Viable mesophilic aerobes: <10,000 cfu / gr.
Coliforms at 30 °C: <10 NMP / gr.
Coliforms at 45 °C: <3 NMP / gr. (Absence)
Mushrooms and Yeasts: <100 cfu / gr.
Staphylococcus aureus Coag. (+) / gr: Absence
Salmonella spp ufc / 25gr: Absence

STORAGE:

Store in original tightly closed container, in a cool, dry place.

PRESENTATION:

Kraft paper bags with 80 micron polyethylene inner bag.

PERIOD OF FITNESS:

9 months stored under the indicated conditions.

MISSION:

“WE WERE BORN WITH THE HIGH COMMITMENT TO SATISFY AND OVERCOMING THE EXPECTATIONS OF OURS CLIENTS, MAINTAINING THE HIGHEST VALUES IN INNOVATION, QUALITY AND COMPETITIVE PRODUCTS.”