



December 19th, 2011



DRIED GOLDENBERRY (*PHYSALIS PERUVIANA*)

PRODUCT DESCRIPTION

VARIETY:	Physalis Peruviana L.
ORIGIN:	Quito, Ecuador
DESCRIPTION:	Whole Goldenberry
APPEARANCE:	Bright Orange - Golden
FLAVOUR AND AROMA:	Typical of goldenberries, without any off-flavor
TEXTURE:	Soft, Chewy, wrinkled surface, similar to a raisin
MOISTURE:	10 - 14%
METHOD OF MANUFACTURE:	Dehydration, products are 100% natural, without SO ₂ or preservatives.

GENERAL CONDITIONS

PACKAGE:	Customer specification Bags from 250 grs. to 5 Kgs In cardboard boxes of up to 20 Kgs
PRIMARY PACKING:	Packed in polypropylene bags
SECONDARY PACKING:	Packed in cardboard boxes
METHOD OF TRANSPORTATION:	Dry containers
WAY OF TRANSPORTATION :	By air or by sea
CAPACITY OF THE FRUIT:	In containers of 20' : 6MT
MINIMUM SHELF LIFE:	10 months
(Remaining on delivery to site)	

NUTRITION FACTS (100 gr)

Calories	80k
Protein	2g
Carbohydrate	17g
Of which sugar	9g
Fat	0g
Of which saturates	0g
Fibre	3g
Sodium	25mg

MICROBIOLOGICAL ANALYSIS

MICROORGANISM	ACCEPTABLE B2B	METHODOLOGY	LABORATORY
Aerobic Count	<1000 cfu/g	3M Petrifilm AOAC 17 th 966.23	Internal External
Total Coliform	<100 cfu/g	3M PETRIFILM AOAC 18 TH 991.14	Internal External
Moulds	<100 cfu/g	3M Petrifilm FDA-BAM, CHAPTER 18	Internal External
Yeasts	<5000cfu/g	3M Petrifilm FDA-BAM, CHAPTER 18	Internal External
Salmonella spp.	Negative in 375g	AOAC 18 th 967.26 FDA-BAM, CHAPTER 5	External

CHEMICAL ANALYSIS

PARAMETER	ACCEPTABLE B2B	METHODOLOGY	LABORATORY
Moisture (g%)	10 - 14	BM035 Electronic Analyzer AOAC 17 th 934.06	Internal External
Solids Soluble (°Brix)	80 - 90	AOAC 17 th 983.17	External

PHYSICAL ANALYSIS

PARAMETER	ACCEPTABLE B2B	METHODOLOGY	LABORATORY
Water activity	Aw < 0.7	Equipment:Rotronic	Internal