



TECHNICAL DATA SHEET

PRODUCT: GOLDEN BERRIES SYRUP
CODE: GBF.00.084.000.1000
SCIENTIFIC NAME: *Physalis peruviana*
COMMON NAME: GOLDEN BERRIES
PLANT PART USED: FRUIT

COMPOSITION

100 % GOLDEN BERRIES FRUIT

ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	Concentrate juice	Visual inspection
COLOR	Brown	Visual inspection
ODOR	Characteristic	Organoleptic
TASTE	Characteristic	Organoleptic

PHYSICO-CHEMICAL FEATURES

BRIX	> 70°	NTP 203.072. 1977 (Rev. 2012)
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MICROBIOLOGICAL FEATURES

<i>Escherichia coli</i>	Absence	ISO 7251:2005 Detection Method
SALMONELLA	Absence	ISO 6579:2002/Amd 1:2007
TOTAL AEROBIC COUNT	< 3 x10 ³ cfu/g	FDA/BAM, Online, 8th Ed. Rev. A, 1998. Chapter 3. January 2001
MOULD COUNT	< 3 x10 ² cfu/g	ICMSF. Food microorganisms, 1988
YEAST COUNT	< 3 x10 ² cfu/g	ICMSF. Food microorganisms, 1988

NUTRITIONAL FEATURES (average values for 100g of product)

PROTEIN	3.88 N x 6.25 g	AOAC 920.152 On Line 20th Ed. 2016
CARBOHYDRATES	56.13 g	Determination by calculation
ASHES	6.06 g	AOAC 940.26 On Line 20th Ed. 2016
FAT	0.54 g	R.Lees Análisis de Alimentos. 1995
DIETARY FIBER	1.94 g	AOAC 985.29 On Line 20th Ed. 2016
VITAMIN C	64.72 mg	AOAC 967.21 On Line 20th Ed. 2016

Referential information

This analysis has an additional cost. If necessary for each batch, please consult in advance

CHARACTERISTICS GAINED IN PROCESSING

Concentrated under vacuum to better preservation of product characteristics.

SHELF LIFE

One year while the sealed package is stored at room temperature to 25 °C (77 °F) and 60% relative humidity.

PACKAGING

Gallon jug of 30 Kg into carton box of 29cm x 25cm x 37cm
Pallets of 110 x 95 x 74 cm (until 990Kg /pallet)

LABELING

Logo labeling indicating the weight, the name of the product, batch number, date of production and expiration date.

RECOMMENDED USES

Golden berries have high antioxidant value and low sugar content. Also compounds like pro-vitamin A, vitamin C, carotenoids, withanolides, etc.
As syrup over top of fruit salads, yogurt and desserts. Diluted in beverages and mixtures.

STORAGE AND TRANSPORT CONDITIONS

Keep in cool and dry environment among 20-25 °C (68-77 °F), free of plagues and strong or disagreeable odors.
Once the product is opened keep it in refrigerated conditions.