TROPICO FRUITS PTY LTD

ABN 75 114 759 778 32 Central Park Drive Yandina Qld 4561 Telephone: 07 5445 9055 Fax: 07 5453 2255



PRODUCT: Peach Puree CODE: PEAC05

PEAC05.01

DESCRIPTION

Peach Puree is manufactured from sound, ripe peaches which are heat treated

INGREDIENTS

Peach Puree (99.9%), Ascorbic Acid

• COUNTRY OF ORIGIN

Product of Australia

SENSORY

- Colour Typical of Peach
- Flavour –Typical of Peach

ANALYTICAL

- Soluble Solids: 10 13 Brix @ 20°C
- pH: < 4.2

MICROBIOLOGY

- Total Plate Count: <100 cfu per ml
- Yeast & Mould: <10 cfu per ml

SHELF-LIFE, STORAGE AND PACKAGING

- Ambient Storage (<20°C): 12 months from date of packing.
- Refrigerated Storage (<10°C): 18 months from date of packing.
- Packaging: 15 kg Carton

CERTIFICATIONS

- Allergen Status Contains no allergens as per Food Standards Code 1.2.3
- GMO Status Does not require GM labelling.
- Contaminants & Chemical Residues Conforms to Australian Food Standards Code.
- Kosher Status May be determined, if required
- Halal Status May be determined, if required
- Organic Status Product is not Organic certifiable

Parameters supplied are based on laboratory tests. Information is given in good faith, we do not accept any responsibility or offer any warranty.

Issue: A Signature: K. Debeljak Kalín

Date: 01.06.2022 Page: 1

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• NUTRITIONAL INFORMATION - PER 100g SAMPLE ONLY

_	212
	0.5
Total (g)	0.1
Saturated (g)	0.1
Total (g)	10.4
Sugars (g)	9.2
	1.9
	Saturated (g) Total (g)

^{*} Seasonal variations may apply. Results are averages only, calculated from NUTTAB and other sources.

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Issue: A Date: 01.06.2022 Signature: K. Debeljak Kalín

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