



NAME OF THE PRODUCT	AVOCADO PULP 100% NATURAL	
DESCRIPTION	Hass avocado matured properly to obtain avocado Pulp. A creamy product, not diluted, not concentrated, nor fermented, obtained by the separation, and sieving of the fleshy edible parts of the Avocado. 100% avocado pulp, without preservatives, flavorings, or dyes.	
ELABORATION PLACE	Processed product by: PulpHass SA de CV. Located in San Cristóbal Street #3, San Cristóbal, Cuernavaca, Morelos.	
NUTRIMENTAL COMPOSITION (per 100 g)	Total fat	17g
	Cholesterol	0g
	Sodium	0.28g
	Dietary fiber	7g
	Protein	0g
	Carbohydrates	10g
	Calories per 100 gr	198 kcal
PRESENTATION AND COMERCIAL PACKAGING  	200g. 12.5 x 20 cm polyethylene plastic bag. Vacuum packed. Secondary packaging: cardboard box with 100 pieces. Weight: Net- 5.8kg, Gross- 6.3kg Box size: 39 x 30 x 31 cm.	
	2 x 200g. 12.5 x 19 x 2.5 cm plasticized cardboard box with 2 pieces of 200g inside. 2 polyethylene plastic bags, vacuum packed. Secondary packaging: cardboard box with 50 pieces. Weight: Net- 5.8kg, Gross- 6.3kg Box size: 39 x 30 cm x 31 cm.	
	500g. 20 x 25 cm polyethylene plasticized bag. Vacuum packed. Secondary packaging: cardboard box with 40 pieces. Weight: Net- 5.8kg, Gross- 6.3kg Box size: 39 x 30 x 31 cm.	
	1kg. 25 x 30 cm polyethylene plasticized bag. Vacuum packed. Secondary packaging: cardboard box with 20 pieces. Weight: Net- 5.8kg, Gross- 6.3kg Box size: 39 x 30 x 31 cm.	
	2kg. 25 x 40 cm polyethylene plasticized bag. Vacuum packed. Secondary packaging: cardboard box with 10 pieces. Weight: Net- 5.8kg, Gross- 6.3kg Box size: 39 x 30 x 31 cm.	
	ORGANOLEPTICS CHARACTERISTICS	Color: Typical of the specie, green, yellow, or dark green. Odor/flavor: Typical of the matured fruit, soft spicy with lemon, without strange odors. Consistency: Homogeneous, creamy, foam-free, or foreign particles.
STORAGE CONDITIONS	Constantly freezing of -20 to -12 °C	
FORMULATION	Raw material: Hass avocado Seasonings: lemon powder and fluorinated iodized salt.	
ESTIMATED USEFUL LIFE	Freezing, 1 year. Refrigeration, 35 days closed. (Even after thawing). Oxidation time at environmental temperature: <90 mins (open package)	

AVOCADO PULP

TECHNICAL SHEET OF FINISH PRODUCT

Origin: Mexico/Morelos

<p>CONSUMPTION INSTRUCTIONS</p>	<p>Keep frozen. Once thawed do not freeze again. Preferable, defrost in cooling. Once opened, the product starts the natural oxidation process (90 mins). It is recommended to use the product in its entirety already open. If not possible, keep it in the bag and seal as best as possible. Recommendation: Take out of the refrigerator 30 minutes before opening to further improve the taste</p>	
<p>CONSUMPTION AND USES</p>	<p>The pulp is ideal as base for guacamole or raw material for sauces or seasonings, or it can be used as an accompaniment to salads or sandwiches. Target markets: Food and Beverage Processing and Service Industry (HoReCa); General public (housewives who want practicality, without losing taste and saving time).</p>	
<p>DISTRIBUTION</p>	<p>In trailers with freezing equipment -10 to -20 °C.</p>	
<p>MICROBIOLOGICAL CHARACTERISTICS</p> <p>References: RTCA 67.04.50:17. * RD 3484/2000+</p>	<p>Total coliforms +</p>	<p><1000 UFC/g</p>
	<p>Mesophiles aerobics+</p>	<p><100000 UFC/g</p>
	<p><i>Salmonella sp.*</i></p>	<p>None in 25 g</p>
	<p><i>Listeria monocytogenes*</i></p>	<p>None</p>
	<p><i>Escherichia coli*</i></p>	<p><10 UFC/g</p>
	<p><i>Staphylococcus aureus*</i></p>	<p>≤10 UFC/g</p>
<p>PHYSICAL-CHEMISTRY CHARACTERISTICS</p>	<p>pH</p>	<p>6.00 – 7.0</p>
	<p>Oil or fat</p>	<p>12 – 24%</p>
	<p>Salt</p>	<p>1 – 2%</p>
<p>POTENCIAL MISUSE BY THE CONSUMER</p>	<p>Do not keep freezing/cooling; Contact with the floor, with chemicals, dirty places; Opening and handling of the product in non-hygienic conditions.</p>	
<p>LOTS OF THE PRODUCT</p>	<p>The finished product is identified by a lot number printed on the label indicating the manufacture day and year. The format is: 19036.1 Where: 19: Indicates the year in which the product is produced, the last 2 digits of the year. 036: Indicates the consecutive day of the year in which the product is produced. .1: Indicates the type of product, in this case .1 is avocado pulp.</p>	
<p>CAN THE PRODUCT TRANSMIT ANY DISEASE OR DAMAGE TO THE HEALTH?</p>	<p>No</p>	