

DATA SHEET

Product identification

DRIED GOLDENBERRY



Tariff Ítem	0813400000
Descriptions	Other fruits or other fruits
Species	<i>Physalis peruviana L.</i>
Part of the plant	Goldenberry fruit 100 %
Presentation	In bag per 5 Kilos
Storage conditions	Store in a closed container at temperatures of 10-30 ° C and a humidity between 50-70%
Useful time	12 months.
Sanitary registration	N1302514N-NALBRS

Physicochemical Characteristics

Humidity	13- 15 %
Energy	260-270 Kcal/100 g
Carbohydrates	50-65 g / 100 g
Fiber	20-25 g / 100 g
Protein	8-10 g / 100 g
Fat	0-1 g / 100 g
Vitamin C	18-22 mg / 100 g
Vitamin B3	2-5 mg / 100 g
Vitamin A	750-810 ug / 100 g
Phosphorus	55-60 mg / 100 g
Iron	2-5 mg / 100 g

Organoleptic Characteristics

Color	Bright Orange
Odor	Characteristic
Taste	Bittersweet
Appearance	Dehydrate fruit

Microbiological characteristics

Molds	Less than 100 CFU/g
Yeasts	Less than 100 CFU/g
<i>Escherichia Coli</i>	Less than 10 CFU/g
<i>Salmonella sp</i>	Absent / 25 g

Intended consumer's use																									
In the food industry	In the food industry direct consumption, can also be used as an ingredient in the highly nutritious food industry, such as: in yogurt, baking, energy bars, macerated in liquor, bathed in chocolate, mix of dehydrated fruits, etc.																								
Packaging and presentation																									
Primary	Presentation bags of 5kg or according to customer's order.																								
Secondary	Box cardboard double corrugated of 50 x 30 x 18 cm or according to customer's order.																								
Unitarized	Bags of 5 kg in boxes for 20 kg or according to your order																								
Labeled	Product name, net content in kilograms, legal name and address of the company, country of origin, batch number, date of packaging and expiration date, instruction for use, special storage when the product requires it.																								
Distribution conditions																									
<p>Always keep in a covered, clean, airy, dry and pollution-free environment with strong odors, not exposed to sunlight.</p> <p>The transport, storage and commercialization of dried goldenberries is carried out in pallets, to avoid contact with the ground or the transport platform. Also, the means of transport used does not transmit dried goldenberries undesirable characteristics that prevent its consumption.</p>																									
Standards																									
<ul style="list-style-type: none"> ○ Ministerial Resolution. N°. 591-2008-MINSA "Sanitary Standard that establishes the Microbiological Criteria of Health Quality and Safety for Food and Beverages for Human Consumption. ○ Peruvian Technical Standards. ○ CODEX ALIMENTARIUS. ○ Supreme Decree N° 007. 98 – SA. "Regulation on Health Surveillance and Control of Foods and Beverages". 																									
Commercial window																									
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>Jan</th> <th>Feb</th> <th>Mar</th> <th>Apr</th> <th>May</th> <th>Jun</th> <th>Jul</th> <th>Aug</th> <th>Sep</th> <th>Oct</th> <th>Nov</th> <th>Dec</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">✓</td> <td style="text-align: center;">✓</td> <td style="text-align: center;">✓</td> <td style="text-align: center;">✓</td> <td style="text-align: center;">✓</td> <td style="text-align: center;">✓</td> <td style="text-align: center;">✓</td> <td style="text-align: center;">✓</td> <td style="text-align: center;">✓</td> <td style="text-align: center;">✓</td> <td style="text-align: center;">✓</td> <td style="text-align: center;">✓</td> </tr> </tbody> </table>		Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
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