



DRIED FRUIT SATIPOKI

TECHNICAL SHEET

PRODUCT NAME	OSMOTIC-DEHYDRATED CARAMBOLA
BRAND	SATIPOKI
DESCRIPTION	Carambola sliced, subjected to osmotic dehydration process.
COMPOSITION	Carambola, citric acid and sugar.
ORGANOLEPTIC FEATURES	<p>Fruit slices dehydrated of approximately 1 cm. thick, dewatered:</p> <ul style="list-style-type: none"> • Appearance: Product free of foreign matter. • Color: like the color of fresh fruit • Smell: Characteristic of the fruit without odors. • Taste: Characteristic of the fruit without strange flavours.
PHYSICAL CHARACTERISTICS	Humidity: 15% Maximum pH: 3.8 +/- 0.2
CHARACTERISTICS OF PRODUCTION PROCESS	Fresh ripe fruits, peeled, cut and subjected to osmotic dehydration process. Favoured by osmotic pressure of highly concentrated syrup, juices inside fruit cells as water or certain acids can get away through holes in the membrane or cell wall. After this process, fruit is subjected to dehydration with a solar dryer reaching required humidity. This product contains no additives, except citric acid to protect color and control pH. All procedures used in preparing the product are in accordance with good manufacturing practices (Decree 3075 of 1997, BPM) and is packaged under strict sanitary conditions to ensure product safety.
PRESENTATION	Packed in polypropylene bags with a capacity of 50 gr., 150 gr. and 200 gr., Or according to customer's requirement. Six months (6), store in a cool dry place, away from wall and floor to prevent moisture transmission.
SHELF LIFE	<ul style="list-style-type: none"> • Temperature: 18-25 ° C • Relative Humidity: 50% • Must be transported in vehicles exclusive for food.

