

TECHNICAL SPECIFICATION

FROZEN  
POMEGRANATE ARILS  
(AVAILABLE CONVENTIONAL & ORGANIC)



PRODUCT DESCRIPTION

Made with Wonderful variety, we use fresh fruit, being washed and disinfected, selected, opened, arils are separated from the shell and classified, packed according to the client requirements and frozen.

PRESENTATION

Pomegranate Arils, Frozen IQF.

CONSUMPTION

Direct consumption by the public.

PACKAGING

The bags are transparent polyethilene in cardboard boxes, we can also pack in other formats according to customer requirements.

SHELF LIFE

Shelf life of 24 months from the date of production.

SHIPPING TEMPERATURE

Shipping at -20°C.

STORAGE TEMPERATURE

Storage between -18°C or -20°C.

COUNTRY OF ORIGIN

Perú.

PHYSICS AND ORGANOLEPTIC CHARACTERISTIC OF THE PRODUCT

°BRIX	14 - 17
PH	2.5 - 4.5
ACIDITY	0.7 - 1.4
FLAVOR	Typical as fresh fruit
COLOR	Characteristic
ODOR	Characteristic
BROKEN ARILS	12% Maximun per count
FADING	2% Maximun per count
PITH AND SHELL	0% Maximun per count
FOREIGN MATERIAL	Abscent
LARVAE AND INSECTS	Abscent

MICROBIOLOGICAL CHARACTERISTICS

TOTAL PLATE COUNT (TPC)	< 10,000 cfu/g
YEASTS AND MOLDS	< 5,000 cfu/g
TOTAL COLIFORMS	< 100 cfu/g
E. COLI	< 10 cfu/g
STAPHYLOCOCCUS AUREUS	<10 cfu/g
LYSTERIA MONOCYTOGENES	Negative in 25 gr.
SALMONELLA SP.	Negative in 25 gr.



TECHNICAL SPECIFICATION

FROZEN POMEGRANATE  
JUICE CUBE - PELLET



PRODUCT DESCRIPTION

Made with Wonderful variety, we use fresh fruit, being washed and disinfected, selected, opened, squeezed, individually placed in molds, frozen and packed according to customer requirements.

PRESENTATION

Pomegranate Juice Cube Pellet, Frozen IQF.

CONSUMPTION

Direct consumption by the public.

PACKAGING

The bags are transparent polyethilene in cardboard boxes, we can also pack in other formats according to customer requirements.

SHELF LIFE

Shelf life of 24 months from the date of production.

SHIPPING TEMPERATURE

Shipping at -20°C.

STORAGE TEMPERATURE

Storage between -18°C or -20°C.

COUNTRY OF ORIGIN

Perú.

PHYSICS AND ORGANOLEPTIC CHARACTERISTIC OF THE PRODUCT

°BRIX	14 - 17
PH	2.5 - 4.5
ACIDITY	0.6 - 1.2
FLAVOR	Typical as fresh fruit
COLOR	Characteristic
ODOR	Characteristic
SIZE (PER PIECE)	Objective Size: 20x20 mm Range: 18x18 - 22x22 mm Variation: +/- 2 mm
IRREGULARITIES	5% Maximun per count
AGGLOMERATE OF 3 PIECES EASILY SEPARATED	5% Maximun per count
PEEL	Abscent
OXIDATION	Abscent
FOREIGN MATERIAL	Abscent
LARVAE AND INSECTS	Abscent

MICROBIOLOGICAL CHARACTERISTICS

TOTAL PLATE COUNT (TPC)	< 10,000 cfu/g
YEASTS AND MOLDS	< 5,000 cfu/g
TOTAL COLIFORMS	< 100 cfu/g
E. COLI	< 10 cfu/g
STAPHYLOCOCCUS AUREUS	<10 cfu/g
LYSTERIA MONOCYTOGENES	Negative in 25 gr.
SALMONELLA SP.	Negative in 25 gr.



TECHNICAL SPECIFICATION

POMEGRANATE SNACK  
SIZED PIECES



PRODUCT DESCRIPTION

Made with Wonderful variety, we use fresh fruit, being washed and disinfected, selected, opened, squeezed, individually placed in molds, frozen and packed according to customer requirements.

PRESENTATION

Pomegranate Juice Cube Pellet, Frozen IQF.

CONSUMPTION

Direct consumption by the public.

PACKAGING

The bags are transparent polyethilene in cardboard boxes, we can also pack in other formats according to customer requirements.

SHELF LIFE

Shelf life of 24 months from the date of production.

SHIPPING TEMPERATURE

Shipping at -20°C.

STORAGE TEMPERATURE

Storage between -18°C or -20°C.

COUNTRY OF ORIGIN

Perú.

PHYSICS AND ORGANOLEPTIC CHARACTERISTIC OF THE PRODUCT

°BRIX	14 - 17
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ACIDITY	0.6 - 1.2
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OXIDATION	Abscent
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