



ASEPTIC BEAUREGARD SWEET POTATO PUREE

Product Description

Aseptic Beauregard Sweet Potato Puree is prepared by mechanical means, from the vegetables grown in Costa Rica, from NOT genetically manipulated plants, processed in accordance with high food safety compliance and high quality norms to maintain, in its entirety, the aroma and flavor.

Product is suitable for human consumption and it is free of foreign materials, microbiological contamination, toxic substances and is free from antifoaming agent.

Ingredients

Beauregard Sweet Potato (*Ipomoea batatas*).

Applications

Ideal as premium ingredient for soups, beverages, sauces, bakery, extruded snacks, dips and smoothies.

Further processing into high quality for products: pastas, cookies, muffins, breads and nutrient supplements.

Storage & Transport

Shelf life: 18 months at room temperature (under 25 °C), after the production date in unopened units. Cool temperatures will be better for the organoleptic characteristics. Product is transported in clean and closed container with a seal security at the doors.

Product characteristics

Sensory

Color / appearance

Typical cooked Beauregard Sweet Potato

Flavor

Typical cooked Beauregard Sweet Potato





Chemical and physical characteristics

Brix	10-14
% acid (as citric)	0.03-0.2%
pH	6.0-7.0
% pulp	100

Microbiological characteristics

Total aerobic count	<10 CFU/g
Total anaerobic count	<10 CFU/g
Filamentous mold count	<10 CFU/g
Yeast and mold count	<10 CFU/g

Packaging

Product is packed in aseptic bag with a polyethylene liner inside a metal drum or big container. Materials used are suitable for food contact. Each units labeled with a unique serial number, net weight, production date, codes and manufacturer's address, country of origin, used by, traceability data and other relevant information.

Presentations

	Bag in Metal Drum	Bag in carton Boxes
Product code	6003	6014
Net weight	221 Kg	19.0 Kg
Gross weight	232 Kg	19.9 Kg
FCL 20'	80	900
FCL 20' Net weight	17.68 TM	17.10
FCL 20' Gross weight	18.56 TM	17.91