

# **IQF**

**(CONGELADOS)**

# IQF DICES GREEN PEPPER



## PRODUCT DESCRIPTION

IQF green pepper is a product for industrial use, obtained by cut, blanching, pasteurization and individual quick-frozen system I.Q.F. of fresh and sound green pepper, which doesn't contains artificial colours or flavours.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.) and FDA normative.

The product is kosher certified and manufacturing process certified under the Global Standard for Food Safety, BRC



## PRODUCT SPECIFICATIONS

### INGREDIENTS

Dices green pepper

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens  
This product is manufactured in lines we do not process allergen of any sort.

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### PHYSICAL-CHEMICAL CHARACTERISTIC

Size (inch)	3/8 * 3/8 * 3/8
Texture	Soft, not crunchy
Bloquerage (% w/w)	Max. 5
Foreing Material	Free

### WEIGHT

Net Weight (Kg) 13,6 or in accordance to the client's specifications

### PACKAGING

Plastic bag (for food use) in cartons cases (492x282x200 mm)

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by federal, state, and local regulatory agencies

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

PARAMETER	VALUE
Aerobic plate count	<50.000 cfu/g
Coliform	<200 cfu/g
E. coli	<10 cfu/g
Listeria monocytogenes	Neg/125 g (Composite sample n=5)
Salmonella	Neg/125 g (Composite sample n=5)
Yeast	<1000 colonies/g
Mold	<1000 colonies/g

## NUTRITIONAL INFORMATION

### Información Nutricional

#### NUTRITIONAL INFORMATION BY 100 G

Calories	(Kcal)	48
Total fat	(g)	0,2
Saturated fat	(g)	0,1
Trans fat	(g)	0,0
Cholesterol	(mg)	0,0
Sodium	(mg)	7
Total Carbohydrate	(g)	9,5
Dietary fiber	(g)	1,5
Total sugars	(g)	5,1
Added sugars	(g)	0
Protein	(g)	2,0
Calcium	(mg)	5
Iron	(mg)	0
Potassium	(mg)	100
Vitamin D	(µg)	0

Ref. Theoretical calculation based on "Chemical Composition of Chilean Foods Table" and "USDA National

Nutrient Database for Standard Reference"

## LABELLING

### Etiquetado

Each case is codified with production date, production code, lot, product name, list of ingredients, storage temperature, case number, net weight, name and address of manufacturer.

## SHELF LIFE

### Duración

18 months in its original container stored at T° defined in item 7.

## STORAGE

### Almacenamiento

In its original container, keep frozen at a T° ≤ -18°C.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

The product must be distributed refrigerated to maintain a T° maximum - 18° C.

Product can be dispatched either sea or land transportation.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is surecontamination is prevented during transit.

# IQF DICES ONION



## PRODUCT DESCRIPTION

IQF dices onion is a product for industrial use, obtained by cut, pasteurization and individual quick-frozen system I.Q.F. of fresh and sound onion, which doesn't contain artificial colours or flavours.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.) and FDA normative.

The product is kosher certified and manufacturing process certified under the Global Standard for Food Safety, BRC



## PRODUCT SPECIFICATIONS

### INGREDIENTS

Dices onion

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens  
This product is manufactured in lines we do not process allergen of any sort.

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by federal, state, and local regulatory agencies

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### ORGANOLEPTIC PROPERTIES

Color	White characteristic
Flavor/Odor	Characteristic. Free of objectionable flavors or odors.

### PHYSICAL-CHEMICAL CHARACTERISTIC

Size (inch)	3/8 * 3/8 * 3/8
Texture	Soft, not crunchy
Bloquerage (% w/w)	Max. 5
Foreing Material	Free

### WEIGHT

Net Weight (Kg)	13,6 or in accordance to the client's specifications
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### PACKAGING

Plastic bag (for food use) in cartons cases (492x282x200 mm)

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

PARAMETER	VALUE
Aerobic plate count	<50.000 cfu/g
Coliform	<200 cfu/g
E. coli	<10 cfu/g
Listeria monocytogenes	Neg/125 g (Composite sample n=5)
Salmonella	Neg/125 g (Composite sample n=5)
Yeast	<1000 colonies/g
Mold	<1000 colonies/g

## NUTRITIONAL INFORMATION

### Información Nutricional

#### NUTRITIONAL INFORMATION BY 100 G

Calories	(Kcal)	43
Total fat	(g)	0,1
Saturated fat	(g)	0,0
Trans fat	(g)	0,0
Cholesterol	(mg)	0,0
Sodium	(mg)	4
Total Carbohydrate	(g)	9,3
Dietary fiber	(g)	1,7
Total sugars	(g)	4,2
Added sugars	(g)	0
Protein	(g)	1,1
Calcium	(mg)	0
Iron	(mg)	0
Potassium	(mg)	50
Vitamin D	(µg)	0

Ref. Theoretical calculation based on "Chemical Composition of Chilean Foods Table" and "USDA National

Nutrient Database for Standard Reference"

## LABELLING

### Etiquetado

Each case is codified with production date, production code, lot, product name, list of ingredients, storage temperature, case number, net weight, name and address of manufacturer.

## SHELF LIFE

### Duración

18 months in its original container stored at T° defined in item 7.

## STORAGE

### Almacenamiento

In its original container, keep frozen at a T° ≤ -18°C.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

The product must be distributed refrigerated to maintain a T° maximum - 18° C.

Product can be dispatched either sea or land transportation.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is surecontamination is prevented during transit.

# IQF TOMATOES



## PRODUCT DESCRIPTION

IQF tomatoe ready to eat, is a product for industrial use, obtained by pasteurization and individual quick-frozen system I.Q.F. of fresh and sound tomatoes, which doesn't contains artificial colours or flavours.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations),

Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.) and FDA normative.

The product is kosher certified and manufacturing process certified under the Global Standard for Food Safety, BRC



## PRODUCT SPECIFICATIONS

### INGREDIENTS

Dices tomatoes, calcium chloride.

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens  
This product is manufactured in lines we do not process allergen of any sort.

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### PHYSICAL-CHEMICAL CHARACTERISTIC

Size (inch)	3/8 * 3/8 * 3/8
Texture	Soft to firm
Bloquerage (% w/w)	Max. 5
Foreing Material	Free

### WEIGHT

Net Weight (Kg) 13,6 or in accordance to the client's specifications

### PACKAGING

Plastic bag (for food use) in cartons cases (492x282x200 mm)

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by federal, state, and local regulatory agencies

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

PARAMETER	VALUE
Aerobic plate count	<50.000 cfu/g
Coliform	<200 cfu/g
E. coli	<10 cfu/g
Listeria monocytogenes	Neg/125 g (Composite sample n=5)
Salmonella	Neg/125 g (Composite sample n=5)
Yeast	<1000 colonies/g
Mold	<1000 colonies/g

## NUTRITIONAL INFORMATION

### Información Nutricional

#### NUTRITIONAL INFORMATION BY 100 G

Calories	(Kcal)	20
Total fat	(g)	0,4
Saturated fat	(g)	0,1
Trans fat	(g)	0,0
Cholesterol	(mg)	0,0
Sodium	(mg)	3
Total Carbohydrate	(g)	3,2
Dietary fiber	(g)	1,0
Total sugars	(g)	2,2
Added sugars	(g)	0
Protein	(g)	0,8
Calcium	(mg)	10
Iron	(mg)	0
Potassium	(mg)	150
Vitamin D	(µg)	0

Ref. Theoretical calculation based on "Chemical Composition of Chilean Foods Table" and "USDA National

Nutrient Database for Standard Reference"

## LABELLING

### Etiquetado

Each case is codified with production date, production code, lot, product name, list of ingredients, storage temperature, case number, net weight, name and address of manufacturer.

## SHELF LIFE

### Duración

12 months in its original container stored at T° defined in item 7.

## STORAGE

### Almacenamiento

In its original container, keep frozen at a T° ≤ -18°C.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

The product must be distributed refrigerated to maintain a T° maximum - 18° C.

Product can be dispatched either sea or land transportation.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is surecontamination is prevented during transit.

# IQF VEGETABLE BLEND



## PRODUCT DESCRIPTION

IQF vegetable blend is a product for industrial use, obtained by pasteurization and individual quick-frozen system I.Q.F. of fresh and sound tomatoes, Anaheim green chiles and onions, which doesn't contain artificial colours or flavours.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 969 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General

Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.) and FDA normative.

The product is kosher certified and manufacturing process certified under the Global Standard for Food Safety, BRC.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Tomato	(57-61%)
Anaheim green chiles	(24-28%)
Onion	(13-17%)
Calcium chloride	(0,2 - 0,5%)

### GMO

Product is free of genetically modified organisms (GMO'S)
The process line doesn't process GMO ingredients.
We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by federal, state, and local regulatory agencies

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

Physical-Chemical Characteristic	Tomato	Anaheim green chiles	Onion
Size (inch)	3/8 * 3/8 * 3/8	3/8 * 3/8 * 3/8	1/4 * 1/4 * 1/4
Color	Red	Green	White
Texture	Soft to firm	Not crunchy	Not crunchy
Bloquerage (% w/w)	Max. 5	Max. 5	Max. 5
Foreign Vegetal Material	Free	Free	Free
Foreign Material	Free	Free	Free



## WEIGHT

Net Weight (Kg)	13,6 or in accordance to the client's specifications
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## PACKAGING

Plastic bag (for food use) in cartons cases (492x282x200 mm)
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## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

PARAMETER	VALUE
Aerobic plate count	<25,000 cfu/g
Coliform	<100 cfu/g
E. coli	<10 cfu/g
Listeria monocytogenes	Neg/375 {125(5x25g) }g (Composite sample n=15)
Salmonella	Neg/375 (15x25)g (Composite sample n=15)
Yeast	<1000 cfu/g
Mold	<1000 colonies/g

## NUTRITIONAL INFORMATION

### Información Nutricional

#### NUTRITIONAL INFORMATION BY 100 G

Calories	(Kcal)	24
Total fat	(g)	0,2
Saturated fat	(g)	0,1
Trans fat	(g)	0,0
Cholesterol	(mg)	0,0
Sodium	(mg)	6
Total Carbohydrate	(g)	4,7
Dietary fiber	(g)	1,4
Total sugars	(g)	2,1
Added sugars	(g)	0
Protein	(g)	0,9
Calcium	(mg)	14
Iron	(mg)	0,4
Potassium	(mg)	185
Vitamin D	(µg)	0

Ref. Theoretical calculation based on "Chemical Composition of Chilean Foods Table" and "USDA National

Nutrient Database for Standard Reference"

## LABELLING

### Etiquetado

Each case is codified with individual label:



## SHELF LIFE

### Duración

18 months in its original container stored at T° defined in item 7.

## STORAGE

### Almacenamiento

In its original container, keep frozen at a T° ≤ -18°C.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

The product must be distributed refrigerated to maintain a T° maximum - 18 ° C.

Product can be dispatched either sea or land transportation.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is surecontamination is prevented during transit.

# IQF DICES SLICES PEACHES



## PRODUCT DESCRIPTION

IQF slices peaches is a product for industrial use, obtained by cut, blanching and individual quick-frozen system I.Q.F. of fresh and sound peaches, which doesn't contains artificial colours or flavours.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.) and FDA normative.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Peaches, ascorbic acid, citric acid and calcium chloride.

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens  
This product is manufactured in lines we do not process allergen of any sort.



The product is kosher certified and manufacturing process certified under the Global Standard for Food Safety, BRC



### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by federal, state, and local regulatory agencies

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### WEIGHT

Net Weight (Kg)

13,6 or in accordance to the client's specifications

### PACKAGING

Plastic bag (for food use) in cartons cases (492x282x200 mm)

PARAMETER	VALUE
Uniformity of size	Count largest and smallest unit as minor. Smallest unit is ¼ length or ½ width of largest unit.
Color	Light yellow to dark yellow
Broken slices in 1000g	Maximum 15%
Skin inches <sup>2</sup> in 1000g	1/2
Texture	Soft to firm
Bloquering (% w/w) in 1000g	Maximum 5
Foreigning Vegetal Material	Free
Foreigning Material	Free
Pit Fragment in 1000g	Maximum 2 between 1.6 to 9.5 mm. in 30 slices of sample. Maximum 1 > 9.5 mm. in 60 slices of sample <b>Total maximum 3 fragments</b>

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

PARAMETER	VALUE
Aerobic plate count	<50.000 cfu/g
Coliform	<100 cfu/g
E. coli	<10 cfu/g
Listeria monocytogenes	Neg/125 g (Composite sample n=5)
Salmonella	Neg/125 g (Composite sample n=5)
Yeast	<100 colonies/g
Mold	<100 colonies/g
Staphilococcus aureus	Neg/125 g (Composite sample n=5)

## NUTRITIONAL INFORMATION

### Información Nutricional

### NUTRITIONAL INFORMATION

Nutritional Information	100g	% Daily Value (*)
Calories	80g	
Total fat	0g	0
Saturated fat	0g	0
Trans fat	0g	
Cholesterol	0mg	0
Sodium	10mg	0
Total Carbohydrate	18g	7
Dietary fiber	2g	8
Total sugars	13g	
Added sugars	0g	0
Proteins	0g	
Vitamin D	0mcg	0
Calcium	0mg	0
Iron	0mg	0
Potassium	100mg	2

Ref. Theoretical calculation based on "Chemical Composition of Chilean Foods Table" and "USDA National Nutrient Database for Standard Reference"

## LABELLING

### Etiquetado

Each case is codified with production date, production code, lot, product name, list of ingredients, storage temperature, case number, net weight, name and address of manufacturer.

## SHELF LIFE

### Duración

18 months in its original container stored at T° defined in item 7.

## STORAGE

### Almacenamiento

In its original container, keep frozen at a T° ≤ -18°C.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

The product must be distributed refrigerated to maintain a T° maximum - 18° C.

Product can be dispatched either sea or land transportation.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is surecontamination is prevented during transit.

# IQF DICED PEACHES



## PRODUCT DESCRIPTION

IQF diced peaches is a product for industrial use, obtained by cut, blanching and individual quick-frozen system I.Q.F. of fresh and sound peaches, which doesn't contains artificial colours or flavours.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.) and FDA normative.



The product is kosher certified and manufacturing process certified under the Global Standard for Food Safety, BRC



## PRODUCT SPECIFICATIONS

### INGREDIENTS

Peaches, ascorbic acid, citric acid and calcium chloride.

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens  
This product is manufactured in lines we do not process allergen of any sort.

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by federal, state, and local regulatory agencies

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### WEIGHT

Net Weight (Kg)

13,6 or in accordance to the client's specifications

### PACKAGING

Plastic bag (for food use) in cartons cases (492x282x200 mm)

PARAMETER	VALUE
Size	5/8".
Color	Light yellow to dark yellow
Size difference 1000g	Maximum 20%
Skin inches <sup>2</sup> in 1000g	1/2
Texture	Soft to firm
Blemished (units) IN 1000 g	4 maximum
Bloquerage (% w/w) in 1000g	Maximum 5
Foreign Vegetal Material	Free
Foreign Material	Free
Pit Fragment in 1000g	Maximum 2 between 1.6 to 9.5 mm. in 30 dices of sample. Maximum 1 > 9.5 mm. in 60 dices of sample <b>Total maximum 3 fragments</b>

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

PARAMETER	VALUE
Aerobic plate count	<50.000 cfu/g
Coliform	<100 cfu/g
E. coli	<10 cfu/g
Listeria monocytogenes	Neg/125 g (Composite sample n=5)
Salmonella	Neg/125 g (Composite sample n=5)
Yeast	<100 colonies/g
Mold	<100 colonies/g
Staphylococcus aureus	Neg/125 g (Composite sample n=5)

## NUTRITIONAL INFORMATION

### Información Nutricional

Nutritional Information	100g	% Daily Value (*)
Calories	80g	
Total fat	0g	0
Saturated fat	0g	0
Trans fat	0g	
Cholesterol	0mg	0
Sodium	10mg	0
Total Carbohydrate	18g	7
Dietary fiber	2g	8
Total sugars	13g	
Added sugars	0g	0
Proteins	0g	
Vitamin D	0mcg	0
Calcium	0mg	0
Iron	0mg	0
Potassium	100mg	2

Ref. Theoretical calculation based on "Chemical Composition of Chilean Foods Table" and "USDA National Nutrient Database for Standard Reference"

## LABELLING

### Etiquetado

Each case is codified with production date, production code, lot, product name, list of ingredients, storage temperature, case number, net weight, name and address of manufacturer.

## SHELF LIFE

### Duración

18 months in its original container stored at T° defined in item 7.

## STORAGE

### Almacenamiento

In its original container, keep frozen at a T° ≤ -18°C.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

The product must be distributed refrigerated to maintain a T° maximum - 18° C.

Product can be dispatched either sea or land transportation.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is surecontamination is prevented during transit.

# **CANNED FRUITS**

**(CONSERVAS DE FRUTA)**

# CANNED FRUIT APPLE SLICES IN WATER



## PRODUCT DESCRIPTION

Canned apple slices in water is a product for direct consumption, manufactured from selected apples.

Its container is a tinplate can hermetically sealed and processed with a thermal treatment guaranteeing commercial sterility.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.E.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

The product is kosher certified and manufacturing process certified under the Global Standard for Food Safety, BRC.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Apples, water, ascorbic acid.

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004./96)

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

### Organoleptic Properties

Color	Light Yellow, absence of other shades.
Flavor	Sweet taste, characteristic of the fruit
Odor	Characteristic of the fruit, with sweet tones
Texture	Units should be uniformly intact and flexible, but firm enough to have well-defined edges without visible rupture of the pulp.

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by regulatory agencies

Physical and Chemical Characteristics	Specified value	Method of analysis
Soluble solids (°brix filtered at 20° C)	5,5-8,5	Ref. A.O.A.C. 17 Ed. 1990 Met. 932.14
pH (direct at 20 °C)	Maximum 3,70	A.O.A.C. 15 ed. 1990 Met. 981.12
Titrateable Acidity (direct % w/w citric acid)	0,20 – 0,50	Ref. A.O.A.C. 17 Ed. 1990 Met. 942.15
Vacuum (inch Hg)	Minimum 5	NCh 881 Of 2021
Head Space (mm)	10 – 17	NCh 881 Of 2021
Patulin (12,5°B)	≤ 50 ppb	Chromatography LC/MS-MS

## Defect

Peel (unit by can)	Maximum 2
Size difference (%)	Maximum 2,5
Blemished Units (%)	Maximum 20
Broken Units (%)	Maximum 15
Seed (by can)	Maximum 1
Vegetal material (by can)	Maximum 1
Foreign Material	Absence

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

Parameter	Specification n c m M	Analysis method
Mesophilic Aerobic-Anaerobic microorganisms	5 0 0 -	BAM 21A
Thermophilic Aerobic-Anaerobic microorganisms	5 0 0 -	BAM 21A

## WEIGHT

### Peso

### Weight

Net (g)	2950
Drained (g)	1850

## PACKAGING

### Embalaje

### Primary packaging

Characteristics (mm)	Tin Plate	Thickness (mm)	Tin	Temper	Solder	Enamel
156x178	Electrolytic	Minimum 0,25	E4/ 2	T5	Electric	Background varnish with phenolic epoxy varnish BPA-NI (without Bisphenol A)

### Secondary packaging

Corrugated carton	40 B or equivalent
Units per case	12

## PRODUCT CODE

### Código de Producto

Each can is codified with day, and month and year of the process or in accordance to the client's specifications.

## LABEL

### Etiquetado

Each product is labeled with its own brands, or in accordance to the client's specifications and country origin (according to the respective legislation)

## SHELF LIFE

### Duración

3 years in its original container under specified storage conditions in point 10.

## NUTRITIONAL FACTS

### Información Nutricional

Serving size: 1/2 cup (140 g) / aprox. 21 servings per container

	Amount per serving (*)	Daily Value (**)
Calories (Kcal)	48	-
Total fat (g)	0	0
Saturated fat (g)	0	0
Trans fat (g)	0	-
Cholesterol (mg)	0	0
Sodium (mg)	15	1
Total Carbohydrate (g)	12	4
Dietary fiber (g)	2	7
Total sugars (g)	10	-
Added sugars (g)	0	0
Proteins (g)	10	-
Vitamin D (mcg)	0	0
Calcium (mg)	4	0
Iron (mg)	0	0
Potassium (mg)	70	1

(\*) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## STORAGE

### Almacenamiento

In its original packaging, store in a cool, clean and dry place at room temperature.

After opened, change the container and keep refrigerated between 0 and 4 ° C, for a maximum of 3 days.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.



# CANNED FRUIT WHOLE CHERRIES IN HEAVY SYRUP



## PRODUCT DESCRIPTION

Canned cherries in heavy syrup is a product for direct consumption, manufactured from selected cherries. Its container is a tinplate can hermetically sealed and processed with a thermal treatment guaranteeing commercial sterility.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.E.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

The product is Kosher and Halal certified. Manufacturing process certified under the Global Standard for Food Safety, BRC.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Cherries, water, sugar, artificial color (erythrosine)

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

Organoleptic Characteristic	Specification
Color %	75% minimum, must be characteristic and uniform of processed fruit
Flavor	Fruit Characteristic
Odor	Fruit Characteristic
Texture	Soft

Physical and Chemical Characteristics	Specified value	Method of analysis
Soluble solids (°brix filtered at 20° C)	17,0 – 22,0	Ref. A.O.A.C. 17 Ed. 1990 Met. 932.14
pH (direct at 20 °C)	3,60 – 4,3	A.O.A.C. 15 ed. 1990 Met. 981.12
Titrateable Acidity (direct % w/w citric acid)	0,20 – 0,45	A Ref. A.O.A.C. 17 Ed. 1990 Met. 942.15
Vacuum (inch Hg)	3-6	NCh 881 Of 2021

Defects (NCh 878:1978)	
Peduncles (units/can)	Absence
Peduncle fragment (units/ can)	Maximum 1
Size Uniformity (Units/can)	The mass of the largest unit must be less than or equal to three times the mass of the smallest unit
Stained , warped, damaged Units (%/can)	20
Vegetales parts or pieces (units / can)	Maximum 1
Foreign matter	Absence

## PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

## TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by regulatory agencies

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

Parameter	Specification				Analysis method
	n	c	m	M	
Mesophilic Aerobic-Anaerobic microorganisms	5	0	0	-	BAM 21A
Thermophilic Aerobic-Anaerobic microorganisms	5	0	0	-	BAM 21A

## NUTRITIONAL INFORMATION

### Información Nutricional

Nutritional Information	100 g	1 Portion (140 g)
Calories (Kcal)	86	120
Proteins (g)	1,0	1,4
Total fat (g)	0,3	0,4
Total carbohydrate (g)	19,7	27,6
Total Sugars (g)	18,3	25,6
Sodium (mg)	29	41

(\*) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## WEIGHT

### Peso

Weight	214x407	307x409
	73x113	87x116
Drained (g)	230	325
Net (g)	415	580

## PACKAGING

### Embalaje

**Primary: electrolytic tin can, electric side seam, easy open lid. Produced without the intentional addition of BPA**

Characteristics (mm)	Thickness (mm)	Tin	Temper	Enamel
73x113	Minimum 0,16	E4/ 2 – E4/1	T5 - DR8	Cap and End Epoxifenolic
87x116	Minimum 0,19	E4/ 2 – E4/1	T5 - DR8	Cap and End Epoxifenolic

## Secondary packaging

Corrugated carton	40 B or equivalent
Units per case	12 or 24 according to client's requirement

## SHELF LIFE

### Duración

3 years in its original container under specified storage conditions in point 10.

## PRODUCT CODE

### Código de Producto

Each can is codified and identified with a code that allows us to record shifts, day, month, year of the process and supplier initials.

## STORAGE

### Almacenamiento

In its original packaging, store in a cool, clean and dry place at room temperature.

After opened, change the container and keep refrigerated between 0 and 4 ° C, for a maximum of 3 days.

## LABEL

### Etiquetado

Each product is labeled with its own brands, or in accordance to the client's specifications and country origin according to the valid legislation.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

# CANNED FRUIT FRUIT COCKTAIL IN HEAVY SYRUP



## PRODUCT DESCRIPTION

Canned fruit cocktail in heavy syrup is a product for direct consumption, manufactured from mixing diced peaches and pears, whole seedless grapes, pineapple tidbits and halved cherries, packed in syrup.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

The product is manufacturing process certified under the Global Standard for Food Safety, BRC.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Water, diced peaches, diced pears, sugar, whole seedless grapes, pineapple tidbits, colored halved cherries (carmine)

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

Organoleptic Characteristic	Specification	Method of analysis
Color	Characteristic of each fruit	The Almanac Ed. 2004, 52.2572 NCh 874 Of 2019
Flavor and Odor	Characteristic	The Almanac Ed. 2004, 52.2572 NCh 874 Of 2019
Texture	Reasonably uniform and typical of properly ripened fruit	The Almanac Ed. 2004, 52.2572 NCh 874 Of 2019

Physical and Chemical Characteristics	Specified value	Method of analysis
Soluble solids (°brix filtered at 20° C)	18,0 – 22,0	Ref. A.O.A.C. 17 Ed. 1990 Met. 932.14
pH (direct at 20 °C)	3,60 – 4,20	A.O.A.C. 15 ed. 1990 Met. 981.12
Titrateable Acidity (direct % w/w citric acid)	0,20 – 0,40	A.O.A.C 15 ed 1990 Met 981.12
Vacuum (inch Hg)	≥ 5	NCh 881 Of 2021

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by regulatory agencies

Defects	Specified value	Method of analysis
Small Pit Fragment (1,6 – 10 mm)	Maximum 3	NCh 879 Of 2019
Big Pit Fragment (> 10 mm)	Absence	
Seed Unit (units by can)	Maximum 2	NCh 879 Of 2019
Peel peaches and pears (cm <sup>2</sup> /can)	Maximum 6,45	NCh 879 Of 2019
Crushed Units / Grapes (%for weight)	Maximum 30	NCh 879 Of 2019
Crushed Units / Cherries (units by can)	Maximum 2	NCh 879 Of 2019
Loose stems and / or adhered (units by can)	Maximum 1	NCh 874 Of 2019
Stained Units >1,6 mm: Pear and peach (% for weight) Grapes (% for weight) Pineapple (% per number for weight) Cherries (units)	Maximum 10 Maximum 20 Maximum 12,5 Maximum 1	NCh 874 Of 2019
Uniformity of size Fruit in cubes (% drained mass) Pineapple (% drained mass)	Maximum 20	NCh 874 Of 2019
Soft (% drained mass)	Maximum 10	NCh 879 Of 2019
Grapes	The biggest size grape must be the same as or less than 300% of the mass of the two smallest units.	NCh 879 Of 2019
Cherries	The biggest size cherry must be the same or less than 50% of the mass of the smallest cherry.	NCh 879 Of 2019
Foreign Material	Absence	NCh 879 Of 2019

## NUTRITIONAL INFORMATION

### Información Nutricional

Nutritional Information	1 Portion ½ cup (140 g)	%Daily Value (* )
Calories (Kcal)	130	-
Total fat (g)	0	0
Saturated fat (g)	0	0
Trans fat (g)	0	-
Cholesterol (mg)	0	0
Sodium (mg)	12	1
Total Carbohydrate (g)	31	11
Dietary fiber (g)	0	0
Total sugars (g)	27	-
Added sugars (g)	19	38
Proteins (g)	1	-
Vitamin D (mcg)	0	0
Calcium (mg)	7	1
Iron (mg)	0	0
Potassium (mg)	95	2

(\* ) Percent daily values are based on a 2.000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## PACKAGING

### Embalaje

#### Primary packaging

Characteristics (mm)	Thin Plate	Thickness (mm)	Tin	Temper	Solder	Enamel
73x113	Electrolytic	Minimum 0.16	E4/ 2 E4/1	T5 - DR8	Electric	Cap and End Epoxifenolic
87x116	Electrolytic	Minimum 0.19	E4/ 2 E4/1	T5 - DR8	Electric	Cap and End Epoxifenolic
103x119	Electrolytic	Minimum 0.19	E4/ 2	T5	Electric	Cap and End Epoxifenolic

#### Secondary packaging

Corrugated carton	40 B or equivalent
Units per case	12 or 24

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

Parameter	Specification n c m M	Analysis method
Mesophilic Aerobic-Anaerobic microorganisms	5 0 0 -	BAM 21A
Thermophilic Aerobic-Anaerobic microorganisms	5 0 0 -	BAM 21A

## WEIGHT

### Peso

Weight	214x407	307x409	401x411
	73x113	87x116	103x119
Drained (g)	250	340	480
Net (g)	425	590	820

## PRODUCT CODE

### Código de Producto

Each can is codified and identified with a code that allows us to record shifts, day, month, year of the process.

## LABEL

### Etiquetado

Each product is labeled with its own brands, or in accordance to the client's specifications and country origin according to the valid legislation.

## SHELF LIFE

### Duración

3 years in its original container under specified storage conditions in point 10.

## STORAGE

### Almacenamiento

In its original packaging, store in a cool, clean and dry place at room temperature.

After opened, change the container, and keep refrigerated between 0 and 4 ° C, for a maximum of 3 days.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

# CANNED FRUIT PITTED PRUNES IN PEAR JUICE



## PRODUCT DESCRIPTION

Canned prunes pitted in pear juice is a product for direct consumption, manufactured from selected dehydrated fruit. Its container is a tinplate can hermetically sealed and processed with a thermal treatment guaranteeing commercial sterility.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary

Registry N° 968 of 01/24/91 of S.E.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

The product is kosher certified. Manufacturing process certified under the Global Standard for Food Safety, BRC.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Prunes, water, pear juice.

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

Organoleptic Properties	Specification	Method of analysis
Color	Yellow brown Absence of other shades	The Almanac Ed. 2004, 52.2572. NCh 874 Of 2001
Flavor	Fruit Characteristic	The Almanac Ed. 2004, 52.2572. NCh 874 Of 2001
Odor	Fruit Characteristic	The Almanac Ed. 2004, 52.2572. NCh 874 Of 2001
Texture	Fruit Characteristic, Soft.	United States Standards for Grades of Canned Dried Prunes

Physical and Chemical Characteristics	Specified value	Method of analysis
Soluble solids (°brix filtered at 20° C)	28-30	Ref. A.O.A.C. 17 Ed. 1990 Met. 932.14
pH (direct at 20 °C)	3,70 - 4,20	A.O.A.C. 15 ed. 1990 Met. 981.12
Titrateable Acidity (direct % w/w citric acid)	0,35 - 0,60	Ref. A.O.A.C. 17 Ed. 1990 Met. 942.15
Vacuum (inch Hg)	≥ 5	NCh 881 Of 2021

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by regulatory agencies

Defects		Specified value	Method of analysis
Small Pit Fragment	(units)	≤ 1	United States Standards for Grades of Canned Dried Prunes
Whole Pit Fragment	(units)	≤ 1	
Uniformity of size and symmetry % by weight between small and big unit		Maximum 100	
Vegetal material	(units)	Absence	
Broken, split, cracked, scar and insect damage	(% p/p)	≤ 10	
Foreign Material		Absence	

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

Parameter	Specification				Analysis method
	n	c	m	M	
Mesophilic Aerobic-Anaerobic microorganisms	5	0	0	-	BAM 21A
Thermophilic Aerobic-Anaerobic microorganisms	5	0	0	-	BAM 21A

## NUTRITIONAL INFORMATION

### Información Nutricional

Nutritional Information		1 portion 1/2 cup (140 g)	% Daily Value (*)
Calories	(Kcal)	160	-
Total fat	(g)	0	0
Saturated fat	(g)	0	0
Trans fat	(g)	0	-
Cholesterol	(mg)	0	0
Sodium	(mg)	10	0
Total Carbohydrate	(g)	40	15
Dietary fiber	(g)	3	11
Total sugars	(g)	28	-
Added sugars	(g)	0	0
Proteins	(g)	1	-
Vitamin D	(mcg)	0	0
Calcium	(mg)	40	4
Iron	(mg)	6	35
Potassium	(mg)	320	6

(\*) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## PACKAGING

### Embalaje

#### Primary packaging

Characteristics (mm)	Tin Plate	Thickness (mm)	Tin	Temper	Solder	Enamel
# 10 (156x178 mm)	Electrolytic	Minimum 0.25	E4/ 2	T5	Electric	Epoxifenolic

#### Secondary packaging

Corrugated carton	40 B or equivalent
Units per case	6

## WEIGHT

### Peso

Weight	
Net (g)	3100
Drained (g)	2100

## PRODUCT CODE

### Código de Producto

Each can is codified with day, and month and year of the process or in accordance to the client's specifications.

## LABEL

### Etiquetado

Each product is labeled with its own brands, or in accordance to the client's specifications and country origin according to the valid legislation.

## SHELF LIFE

### Duración

3 years in its original container under specified storage conditions in point 10.

## STORAGE

### Almacenamiento

In its original packaging, store in a cool, clean and dry place at room temperature.

After opened, change the container and keep refrigerated between 0 and 4 ° C, for a maximum of 3 days.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

# CANNED FRUIT STRAWBERRY IN HEAVY SYRUP



## PRODUCT DESCRIPTION

Canned strawberry in heavy syrup is a product for direct consumption, manufactured from selected strawberry. Its container is a tinplate can hermetically sealed and processed with a thermal treatment guaranteeing commercial sterility.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.E.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

Manufacturing process certified under the Global Standard for Food Safety, BRC.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Water, strawberry, sugar, artificial color (Allura Red AC)

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

Organoleptic Characteristic	Specification
Color %	90% minimum, must be characteristic and uniform of processed fruit
Flavor	Fruit Characteristic
Odor	Fruit Characteristic
Texture	Soft

Physical and Chemical Characteristics	Specified value	Method of analysis
Soluble solids (°brix filtered at 20° C)	17 - 22	Ref. A.O.A.C. 17 Ed. 1990 Met. 932.14
pH (direct at 20 °C)	3,30 - 3,85	A.O.A.C. 15 ed. 1990 Met. 981.12
Titratable Acidity (direct % w/w citric acid)	0,2 - 0,5	A Ref. A.O.A.C. 17 Ed. 1990 Met. 942.15
Vacuum (inch Hg)	3-6	NCh 881 Of 2021

Defects	570g	3kg
Peduncles (units/can)	Maximum 1	Maximum 3
Chalices (units/can)	Maximum 2	Maximum 6
Pieces of calyxes (units/can)	Maximum 4	Maximum 10
Vegetales parts or pieces (units/can)	Maximum 3	Maximum 10
Broken Units (% count/can)	Maximum 20	
Stained Units (% count/can)	Maximum 10	
Units Deformed (% count/can)	Maximum 10	
Size Uniformity (Units/can)	The mass of the 20 % of the largest strawberries shall not exceed twice the mass of the 20 % of the smallest strawberry	
Foreign matter	Absence	

## PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

Parameter	Specification				Analysis method
	n	c	m	M	
Mesophilic Aerobic-Anaerobic microorganisms	5	0	0	-	BAM 21A
Thermophilic Aerobic-Anaerobic microorganisms	5	0	0	-	BAM 21A

## NUTRITIONAL INFORMATION

### Información Nutricional

Nutritional Information		1 Portion 1/2 cup (140 g)	%Daily Value (* )
Calories	(Kcal)	110	-
Total fat	(g)	0	0
Saturated fat	(g)	0	0
Total fat	(g)	0	-
Cholesterol	(mg)	0	0
Sodium	(mg)	20	1
Total Carbohydrate	(g)	28	10
Dietary fiber	(g)	1	4
Total sugars	(g)	28	-
Added sugars	(g)	23	46
Proteins	(g)	0	0
Vitamin D	(mcg)	0	0
Calcium	(mg)	8	1
Iron	(mg)	0	0
Potassium	(mg)	40	1

(\* ) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## PACKAGING

### Embalaje

**Primary: electrolytic tin can, electric side seam, easy open lid. Produced without the intentional addition of BPA**

Characteristics (mm)	Thickness (mm)	Tin	Temper	Enamel
#2 (87x116)	Minimum 0,19	E4/ 2 - E4/1	T5 - DR8	Body, lid and bottom with phenolic epoxy varnish
#10 (156x178)	Minimum 0,25	E4/ 2	T5	Body, lid and bottom with phenolic epoxy varnish

### Secondary packaging

Corrugated carton (with or without lithography)	40 B or equivalent
Units per case 570 g	12 o 24
Units per case 3kg	6

## TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by regulatory agencies

## WEIGHT

### Peso

Weight	#2	#10
Drained (g)	200	1000
Net (g)	570	3100

## PRODUCT CODE

### Código de Producto

Each can is codified and identified with a code that allows us to record shifts, day, month, year of the process and supplier initials.

## LABEL

### Etiquetado

Each product is labeled with its own brands, or in accordance to the client's specifications and country origin according to the valid legislation.

## SHELF LIFE

### Duración

3 years in its original container under specified storage conditions in point 10.

## STORAGE

### Almacenamiento

In its original packaging, store in a cool, clean and dry place at room temperature.

After opened, change the container and keep refrigerated between 0 and 4 ° C, for a maximum of 3 days.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.



# CANNED FRUIT

## PEACH HALVES

### IN HEAVY SYRUP



#### PRODUCT DESCRIPTION

Canned halved peach in heavy syrup is a product for direct consumption, manufactured from selected clingstone peaches. Its container is a tinfoil can hermetically sealed and processed with a thermal treatment guaranteeing commercial sterility.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

The product is kosher certified and manufacturing process certified under the Global Standard for Food Safety, BRC.

#### PRODUCT SPECIFICATIONS

##### INGREDIENTS

Peaches, water, sugar, citric acid.

##### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

##### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

Organoleptic Characteristic	Specification	Method of analysis
Color % (Greenish < CL - C) (Yellow - Greenish = CL -C)	0 ≤ 10	The Almanac Ed. 2004, 52.2572 NCh 874 Of 2019
Flavor	Fruit Characteristic	The Almanac Ed. 2004, 52.2572 NCh 874 Of 2019
Odor	Fruit Characteristic	The Almanac Ed. 2004, 52.2572 NCh 874 Of 2019

Physical-Chemical	Specified value	Method of analysis
Soluble solids (°brix filtered at 20° C)	18,0 - 22,0	The Almanac 145.3 AOAC 932.14 (1990)
pH (direct at 20 °C)	3,60 - 4,20	A.O.A.C. 15 ed. 1990 Met. 981.12
Titrateable Acidity (direct % w/w citric acid)	0,20 - 0,40	A.O.A.C 15 ed 1990 Met 981.12
Vacuum (inch Hg)	≥ 5	NCh 881 Of 2021
Style	Halved	

##### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

##### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by regulatory agencies

Defects	Specified value	Method of analysis
Small Pit Fragment (1,6 – 10 mm)	Maximum 3	NCh 874 Of 2019
Big Pit Fragment (> 10 mm)	Maximum 1	
Peel (cm2/454g )	Maximum 6,5	NCh 874 Of 2019
Broken units (% count)	Maximum 10	NCh 874 Of 2019
Uniformity of size and symmetry % by weight between small and big unit % units by count may possess any combination of off-suture cuts or partially detached or detached pieces provided Mechanical defects,	Maximum 100  Maximum 34	NCh 874 Of 2019
pit cavity defects (% count)	Maximum 14	
Blemished Units (%)	Maximum 20	NCh 874 Of 2019
Soft Units (%)	Maximum 10	NCh 874 Of 2019
Foreign Material	Absence	NCh 874 Of 2019

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

Parameter	Specification n c m M	Analysis method
Mesophilic Aerobic-Anaerobic microorganisms	5 0 0 -	BAM 21A
Thermophilic Aerobic-Anaerobic microorganisms	5 0 0 -	BAM 21A

## PACKAGING

### Embalaje

**Primary: electrolytic tin can, electric side seam, easy open lid. Produced without the intentional addition of BPA**

Characteristics (mm)	Thickness (mm)	Tin	Temper	Enamel
73x113	Minimum 0,16	E4/ 2 – E4/1	T5 - DR8	Cap and End Epoxifenolic
87x116	Minimum 0,19	E4/ 2 – E4/1	T5 - DR8	Cap and End Epoxifenolic
103x119	Minimum 0,19	E4/ 2	T5	Cap and End Epoxifenolic
156x178	Minimum 0,25	E4/ 2	T5	Cap and End Epoxifenolic

### Secondary packaging

Corrugated carton	40 B or equivalent
Units per case	12 or 24 6 (3 kg)

## PRODUCT CODE

### Código de Producto

Each can is codified and identified with a code that allows us to record shifts, day, month, year of the process and supplier initials.

## LABEL

### Etiquetado

Each product is labeled with its own brands, or in accordance to the client's specifications and country origin according to the valid legislation.

## NUTRITIONAL INFORMATION

### Información Nutricional

Nutritional Information	1 Portion 1/2 cup (140 g)	%Daily Value (* )
Calories (Kcal)	108	-
Total fat (g)	0	0
Saturated fat (g)	0	0
Trans fat (g)	0	-
Cholesterol (mg)	0	0
Sodium (mg)	10	0
Total Carbohydrate (g)	27	10
Dietary fiber (g)	1	4
Total sugars (g)	26	-
Added sugars (g)	19	38
Proteins (g)	0	0
Vitamin D (mcg)	0	0
Calcium (mg)	5	0
Iron (mg)	0	0
Potassium (mg)	113	2

(\* ) Percent daily values are based on a 2.000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## WEIGHT

### Peso

Weight	214x407	307x409	401x411	603x700
	73x113	87x116	103x119	156x178
Drained (g)	250	340	480	1800
Net (g)	425	590	820	3000

## SHELF LIFE

### Duración

3 years in its original container under specified storage conditions in point 10.

## STORAGE

### Almacenamiento

In its original packaging, store in a cool, clean and dry place at room temperature.

After opened, change the container and keep refrigerated between 0 and 4 ° C, for a maximum of 3 days.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

# CANNED FRUIT PEACH HALVES IN LIGHT SYRUP



## PRODUCT DESCRIPTION

Canned halved peach in light syrup is a product for direct consumption, manufactured from selected clingstone peaches. Its container is a tinplate can hermetically sealed and processed with a thermal treatment guaranteeing commercial sterility.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

The product is kosher certified and manufacturing process certified under the Global Standard for Food Safety, BRC.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Peaches, water, sugar, citric acid.

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

Organoleptic Characteristic	Specification	Method of analysis
Color % (Greenish < CL - C) (Yellow - Greenish = CL - C)	0 ≤ 10	The Almanac Ed. 2004, 52.2572 NCh 874 Of 2019
Flavor	Fruit Characteristic	The Almanac Ed. 2004, 52.2572 NCh 874 Of 2019
Odor	Fruit Characteristic	The Almanac Ed. 2004, 52.2572 NCh 874 Of 2019

Physical and Chemical Characteristics	Specified value	Method of analysis
Soluble solids (°brix filtered at 20° C)	14,0 - 18,0	The Almanac 145.3 AOAC 932.14 (1990)
pH (direct at 20 °C)	3,60 - 4,20	A.O.A.C. 15 ed. 1990 Met. 981.12
Titrateable Acidity (direct % w/w citric acid)	0,20 - 0,40	A.O.A.C. 15 ed. 1990 Met. 981.12
Vacuum (inch Hg)	≥ 3	NCh 881 Of 2021
Style	Halved	

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by regulatory agencies

Defects	Specified value	Method of analysis
Small Pit Fragment (1,6 – 10 mm)	Maximum 5	NCh 874 Of 2019
Big Pit Fragment (> 10 mm)	Maximum 1	
Peel (cm2/454g )	Maximum 10,3	NCh 874 Of 2019
Broken units (% count)	Maximum 25	NCh 874 Of 2019
Uniformity of size and symmetry % by weight between small and big unit % units by count may possess any combination of off-suture cuts or partially detached or detached pieces provided	Maximum 300  Maximum 40	NCh 874 Of 2019
Mechanical defects, pit cavity defects (% count)	Maximum 37	NCh 879 Of 2019
Blemished Units (%)	Maximum 20	NCh 874 Of 2019
Soft Units (%)	Maximum 25	NCh 874 Of 2019
Foreign Material	Absence	NCh 874 Of 2019

## NUTRITIONAL INFORMATION

### Información Nutricional

Nutritional Information	1 Portion ½ cup (140 g)	%Daily Value (* )
Calories (Kcal)	90	-
Total fat (g)	0	0
Saturated fat (g)	0	0
Trans fat (g)	0	-
Cholesterol (mg)	0	0
Sodium (mg)	10	0
Total Carbohydrate (g)	22	8
Dietary fiber (g)	1	4
Total sugars (g)	21	-
Added sugars (g)	14	28
Proteins (g)	0	0
Vitamin D (mccg)	0	0
Calcium (mg)	5	0
Iron (mg)	0	0
Potassium (mg)	113	2

(\* ) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## PACKAGING

### Embalaje

**Primary: electrolytic tin can, electric side seam, easy open lid. Produced without the intentional addition of BPA**

Characteristics (mm)	Thickness (mm)	Tin	Temper	Enamel
156x178	Minimum 0,25	E4/ 2	T5	Cap and End Epoxifenolic

### Secondary packaging

Corrugated carton	40 B or equivalent
Units per case	12 or 24 6 (3 kg)

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

Parameter	Specification n c m M	Analysis method
Mesophilic Aerobic-Anaerobic microorganisms	5 0 0 -	BAM 21A
Thermophilic Aerobic-Anaerobic microorganisms	5 0 0 -	BAM 21A

## WEIGHT

### Peso

Weight	603x700
	156x178
Drained (g)	1800
Net (g)	3000

## PRODUCT CODE

### Código de Producto

Each can is codified and identified with a code that allows us to record shifts, day, month, year of the process and supplier initials.

## LABEL

### Etiquetado

Each product is labeled with its own brands, or in accordance to the client's specifications and country origin according to the valid legislation.

## SHELF LIFE

### Duración

3 years in its original container under specified storage conditions in point 10.

## STORAGE

### Almacenamiento

In its original packaging, store in a cool, clean and dry place at room temperature.

After opened, change the container and keep refrigerated between 0 and 4 ° C, for a maximum of 3 days.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

# CANNED FRUIT FRIED APPLES WITH CINNAMON



## PRODUCT DESCRIPTION

Canned sliced fried apple with cinnamon is a product for direct consumption, manufactured from selected apples.

Its container is a tinfoil can hermetically sealed and processed with a thermal treatment guaranteeing commercial sterility.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

The product is kosher and Halal certified. Manufacturing process certified under the Global Standard for Food Safety, BRC.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Apples, water, sugar, malic acid, modified corn starch, cinnamon, natural cinnamon flavor and pectin

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by regulatory agencies

### Organoleptic Properties

Color	Yellow brown
Flavor	Characteristic, with cinnamon flavor trend
Odor	Fruit and cinnamon characteristic

Physical and Chemical Characteristics	Specified value	Method of analysis
Soluble solids (°brix filtered at 20° C)	19,0 – 25,0	Ref. A.O.A.C. 17 Ed. 1990 Met. 932.14
pH (direct at 20 °C)	3,40 – 3,70	A.O.A.C. 15 ed. 1990 Met. 981.12
Titratable Acidity (direct % w/w citric acid)	0,20 – 0,40	Ref. A.O.A.C. 17 Ed. 1990 Met. 942.15
Vacuum (inch Hg)	Minimum 4	NCh 881 Of 2021
Patulin (12,5°B)	≤ 50 ppb	Chromatography LC/MS-MS

## Defect

Peel (unit by can)	Maximum 2
Size difference (%)	Maximum 2,5
Blemished Units (%)	Maximum 20
Broken Units (%)	Maximum 15
Seed (by can)	Maximum 1
Vegetal material (by can)	Maximum 1
Foreign Material	Absence

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

Parameter	Specification n c m M	Analysis method
Mesophilic Aerobic-Anaerobic microorganisms	5 0 0 -	BAM 21A
Thermophilic Aerobic-Anaerobic microorganisms	5 0 0 -	BAM 21A

## WEIGHT

### Peso

### Weight

Net (g)	425
Drained (g)	210

## PACKAGING

### Embalaje

### Primary packaging

Characteristics (mm)	Tin Plate	Thickness (mm)	Tin	Temper	Solder	Enamel
73x113	Electrolytic	Minimum 0,16	E4/ 2 E4/1	T5 DR8	Electric	Cap and end epoxifenolic

### Secondary packaging

Corrugated carton	40 B or equivalent
Units per case	12

## PRODUCT CODE

### Código de Producto

Each can is codified with day, and month and year of the process or in accordance to the client's specifications.

## LABEL

### Etiquetado

Each product is labeled with its own brands, or in accordance to the client's specifications and country origin (according to the respective legislation)

## SHELF LIFE

### Duración

3 years in its original container under specified storage conditions in point 10.

## NUTRITIONAL INFORMATION

### Información Nutricional

Nutritional Information		1 Portion 1/2 cup (140 g)	%Daily Value (*)
Calories	(Kcal)	140	-
Total fat	(g)	0	0
Saturated fat	(g)	0	0
Trans fat	(g)	0	-
Cholesterol	(mg)	0	0
Sodium	(mg)	10	0
Total Carbohydrate	(g)	34	12
Dietary fiber	(g)	1	4
Total sugars	(g)	31	-
Added sugars	(g)	23	46
Proteins	(g)	0	-
Vitamin D	(mcg)	0	0
Calcium	(mg)	0	0
Iron	(mg)	0	0
Potassium	(mg)	70	2

(\*) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## STORAGE

### Almacenamiento

In its original packaging, store in a cool, clean and dry place at room temperature.

After opened, change the container and keep refrigerated between 0 and 4 ° C, for a maximum of 3 days.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

# CANNED FRUIT FRIED APPLES



## PRODUCT DESCRIPTION

Canned sliced fried apple is a product for direct consumption, manufactured from selected apples.

Its container is a tinplate can hermetically sealed and processed with a thermal treatment guaranteeing commercial sterility.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

The product is kosher and Halal certified. Manufacturing process certified under the Global Standard for Food Safety, BRC.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Apples, water, sugar, malic acid, modified corn starch and pectin

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by regulatory agencies

### Organoleptic Properties

Color	Yellow
Flavor	Characteristic
Odor	Fruit characteristic

Physical and Chemical Characteristics	Specified value	Method of analysis
Soluble solids (°brix filtered at 20° C)	19,0 – 25,0	Ref. A.O.A.C. 17 Ed. 1990 Met. 932.14
pH (direct at 20 °C)	3,40 – 3,70	A.O.A.C. 15 ed. 1990 Met. 981.12
Titratable Acidity (direct % w/w citric acid)	0,20 – 0,40	Ref. A.O.A.C. 17 Ed. 1990 Met. 942.15
Vacuum (inch Hg)	Minimum 4	NCh 881 Of 2021
Patulin (12,5°B)	≤ 50 ppb	Chromatography LC/MS-MS

## Defect

Peel (unit by can)	Maximum 2
Size difference (%)	Maximum 2,5
Blemished Units (%)	Maximum 20
Broken Units (%)	Maximum 15
Seed (by can)	Maximum 1
Vegetal material (by can)	Maximum 1
Foreign Material	Absence

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

Parameter	Specification n c m M	Analysis method
Mesophilic Aerobic-Anaerobic microorganisms	5 0 0 -	BAM 21A
Thermophilic Aerobic-Anaerobic microorganisms	5 0 0 -	BAM 21A

## WEIGHT

### Peso

### Weight

Net (g)	425
Drained (g)	210

## PACKAGING

### Embalaje

### Primary packaging

Characteristics (mm)	Tin Plate	Thickness (mm)	Tin	Temper	Solder	Enamel
73x113	Electrolytic	Minimum 0.16	E4/ 2 E4/1	T5 DR8	Electric	Cap and end epoxifenolic

### Secondary packaging

Corrugated carton	40 B or equivalent
Units per case	12

## PRODUCT CODE

### Código de Producto

Each can is codified with day, and month and year of the process or in accordance to the client's specifications.

## LABEL

### Etiquetado

Each product is labeled with its own brands, or in accordance to the client's specifications and country origin (according to the respective legislation)

## NUTRITIONAL FACTS

### Información Nutricional

Nutritional Information	1 Portion ½ cup (140 g)	%Daily Value (* )
Calories (Kcal)	140	-
Total fat (g)	0	0
Saturated fat (g)	0	0
Trans fat (g)	0	-
Cholesterol (mg)	0	0
Sodium (mg)	10	0
Total Carbohydrate (g)	34	12
Dietary fiber (g)	1	4
Total sugars (g)	31	-
Added sugars (g)	23	46
Proteins (g)	0	0
Vitamin D (mcg)	0	0
Calcium (mg)	0	0
Iron (mg)	0	0
Potassium (mg)	70	2

(\* ) Percent daily values are based on a 2.000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## SHELF LIFE

### Duración

3 years in its original container under specified storage conditions in point 10.

## STORAGE

### Almacenamiento

In its original packaging, store in a cool, clean and dry place at room temperature.

After opened, change the container and keep refrigerated between 0 and 4 ° C, for a maximum of 3 days.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.



# **JAM**

## **(MERMELADAS)**

# APPLE CINNAMON JAM PROFESSIONAL LINE



## PRODUCT DESCRIPTION

Apple cinnamon jam is a product suitable for direct consumption, obtained by mixing concentrated apple with cinnamon and other ingredients authorized by the Food Sanitary Regulations. Packed in a trilaminar bag, automatically sealed, and subjected to a heat treatment that guarantees its commercial sterility.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.E.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

This product is made under a Quality Assurance System, certified according to the protocol of the BRC Global Food Safety Standard.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Sugar, concentrated apple, water, pectin, malic acid, ascorbic acid, citric acid, potassium sorbate, cinnamon, natural flavor.

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGENS

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

Organoleptic Characteristic	Specification	Method of analysis
Color	Product characteristic	NCh456:2018
Flavor	Product characteristic	NCh456:2018
Odor	Product characteristic	NCh456:2018

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by regulatory agencies

Physical and Chemical Characteristics	Specified value	Method of analysis
Soluble solids (°brix filtered at 20° C)	63 - 65	A.O.A.C. 15 Ed. 1990 Met. 932.14.
pH (direct at 20 °C)	3,1 - 3,3	Ref. A.O.A.C. 15 Ed. 1990 Met. 981.12
Titrateable Acidity (direct, %p/p acidcitric anhydride)	0,5 - 1,5	Ref. A.O.A.C. 17 Ed. 1990 Met. 942.15
Consistency (cm / 30 s, 20° C)	< 3,0	Ref. Tomato products, Bulletin 27 L, National Foods NCh 456 of. 2004

Defects	Specified value	Method of analysis
Foreign Material	Absence	NCh456:2018

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

Parameter	Specification				Analysis method
	n	c	m	M	
Molds and yeasts (colonies/g)	5	1	100	1000	Chilean standard 2734 Of.2002/ Petrifilm incubation according to AOAC 997.02

## NUTRITIONAL INFORMATION

### Información Nutricional

		1 portion 1 Tbsp (20 g)	% Daily Value (*)
Calories	(Kcal)	50	-
Total fat	(g)	0	0
Saturated fat	(g)	0	0
Trans fat	(g)	0	-
Cholesterol	(mg)	0	0
Sodium	(mg)	5	0
Total Carbohydrate	(g)	13	5
Dietary fiber	(g)	0	0
Total sugars	(g)	13	-
Added sugars	(g)	11	22
Proteins	(g)	0	-
Vitamin D	(mcg)	0	0
Calcium	(mg)	0	0
Iron	(mg)	0	0
Potassium	(mg)	0	0

(\*) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## WEIGHT

### Peso

Drained (g)
3000

## PACKAGING

### Embalaje

Primary packaging	Secondary packaging
Trilaminare material bag (sachet o doy pack)	Corrugated carton 40 B or equivalent (4 units per case)

## PRODUCT CODE

### Código de Producto

Each can is codified and identified with a code that allows us to record shifts, day, month, year of the process or in accordance to the client's specifications.

## LABEL

### Etiquetado

Each product is labeled with its own brands, or in accordance to the client's specifications and country origin according to the valid legislation.

## SHELF LIFE

### Duración

2 years in its original container under specified storage conditions in point 10.

## STORAGE

### Almacenamiento

In its original container, store at room temperature. After opened, keep refrigerated.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

# APRICOT JAM PROFESSIONAL LINE



## PRODUCT DESCRIPTION

Apricot jam is a product suitable for direct consumption, obtained by mixing concentrated apricot and other ingredients authorized by the Food Sanitary Regulations. Packed in a trilaminate bag, automatically sealed, and subjected to a heat treatment that guarantees its commercial sterility.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.E.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

This product is made under a Quality Assurance System, certified according to the protocol of the BRC Global Food Safety Standard.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Sugar, water, concentrated apricot, fruit pectin, pectin, citric acid, ascorbic acid, potassium sorbate, natural flavor, FD&C yellow No. 6 coloring.

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGENS

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

Organoleptic Characteristic	Specification	Method of analysis
Color	Product characteristic	NCh456:2018
Flavor	Product characteristic	NCh456:2018
Odor	Product characteristic	NCh456:2018

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by regulatory agencies

Physical and Chemical Characteristics	Specified value	Method of analysis
Soluble solids (*brix filtered at 20° C)	63 - 65	A.O.A.C. 15 Ed. 1990 Met. 932.14.
pH (direct at 20 °C)	3,1 - 3,3	Ref. A.O.A.C. 15 Ed. 1990 Met. 981.12
Titrateable Acidity (direct, %p/p acidcitric anhydride)	0,5 - 1,5	Ref. A.O.A.C. 17 Ed. 1990 Met. 942.15
Consistency (cm / 30 s, 20° C)	< 3,0	Ref. Tomato products, Bulletin 27 L, National Foods NCh 456 of. 2004

Defects	Specified value	Method of analysis
Foreign Material	Absence	NCh456:2018

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

Parameter	Specification				Analysis method
	n	c	m	M	
Molds and yeasts (colonies/g)	5	1	100	1000	Chilean standard 2734 Of.2002/ Petrifilm incubation according to AOAC 997.02

## NUTRITIONAL INFORMATION

### Información Nutricional

Nutritional Information		1 portion 1 Tbsp (20 g)	% Daily Value (*)
Calories	(Kcal)	50	-
Total fat	(g)	0	0
Saturated fat	(g)	0	0
Trans fat	(g)	0	-
Cholesterol	(mg)	0	0
Sodium	(mg)	5	0
Total Carbohydrate	(g)	13	5
Dietary fiber	(g)	0	0
Total sugars	(g)	13	-
Added sugars	(g)	11	22
Proteins	(g)	0	-
Vitamin D	(mcg)	0	0
Calcium	(mg)	0	0
Iron	(mg)	0	0
Potassium	(mg)	0	0

(\*) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## WEIGHT

### Peso

Drained (g)
3000

## PACKAGING

### Embalaje

Primary packaging	Secondary packaging
Trilaminare material bag (sachet o doy pack)	Corrugated carton 40 B or equivalent (4 units per case)

## PRODUCT CODE

### Código de Producto

Each can is codified and identified with a code that allows us to record shifts, day, month, year of the process or in accordance to the client's specifications.

## LABEL

### Etiquetado

Each product is labeled with its own brands, or in accordance to the client's specifications and country origin according to the valid legislation.

## SHELF LIFE

### Duración

2 years in its original container under specified storage conditions in point 10.

## STORAGE

### Almacenamiento

In its original container, store at room temperature. After opened, keep refrigerated.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

# PEACH JAM PROFESSIONAL LINE



## PRODUCT DESCRIPTION

Peach jam is a product suitable for direct consumption, obtained by mixing concentrate peach and other ingredients authorized by the Food Sanitary Regulations. Packed in a trilaminate bag, automatically sealed, and subjected to a heat treatment that guarantees its commercial sterility.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.E.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

This product is made under a Quality Assurance System, certified according to the protocol of the BRC Global Food Safety Standard.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Sugar, peach concentrate, water, fruit pectin, citric acid, pectin, ascorbic acid, potassium sorbate, natural flavor, FD&C yellow No. 6 coloring.

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGENS

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

Organoleptic Characteristic	Specification	Method of analysis
Color	Product characteristic	NCh456:2018
Flavor	Product characteristic	NCh456:2018
Odor	Product characteristic	NCh456:2018

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by regulatory agencies

Physical and Chemical Characteristics	Specified value	Method of analysis
Soluble solids (°brix filtered at 20° C)	63 - 65	A.O.A.C. 15 Ed. 1990 Met. 932.14.
pH (direct at 20 °C)	3,1 - 3,3	Ref. A.O.A.C. 15 Ed. 1990 Met. 981.12
Titrateable Acidity (direct, %p/p acidcitric anhydride)	0,5 - 1,5	Ref. A.O.A.C. 17 Ed. 1990 Met. 942.15
Consistency (cm / 30 s, 20° C)	< 3,0	Ref. Tomato products, Bulletin 27 L, National Foods NCh 456 of. 2004

Defects	Specified value	Method of analysis
Foreign Material	Absence	NCh456:2018

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

Parameter	Specification				Analysis method
	n	c	m	M	
Molds and yeasts (colonies/g)	5	1	100	1000	Chilean standard 2734 Of.2002/ Petrifilm incubation according to AOAC 997.02

## NUTRITIONAL INFORMATION

### Información Nutricional

		1 portion 1 Tbsp (20 g)	% Daily Value (*)
Calories	(Kcal)	50	-
Total fat	(g)	0	0
Saturated fat	(g)	0	0
Trans fat	(g)	0	-
Cholesterol	(mg)	0	0
Sodium	(mg)	5	0
Total Carbohydrate	(g)	13	5
Dietary fiber	(g)	0	0
Total sugars	(g)	13	-
Added sugars	(g)	11	22
Proteins	(g)	0	-
Vitamin D	(mcg)	0	0
Calcium	(mg)	0	0
Iron	(mg)	0	0
Potassium	(mg)	0	0

(\*) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## WEIGHT

### Peso

Drained (g)
3000

## PACKAGING

### Embalaje

Primary packaging	Secondary packaging
Trilaminare material bag (sachet o doy pack)	Corrugated carton 40 B or equivalent (4 units per case)

## PRODUCT CODE

### Código de Producto

Each can is codified and identified with a code that allows us to record shifts, day, month, year of the process or in accordance to the client's specifications.

## LABEL

### Etiquetado

Each product is labeled with its own brands, or in accordance to the client's specifications and country origin according to the valid legislation.

## SHELF LIFE

### Duración

2 years in its original container under specified storage conditions in point 10.

## STORAGE

### Almacenamiento

In its original container, store at room temperature. After opened, keep refrigerated.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

# STRAWBERRY JAM PROFESSIONAL LINE



## PRODUCT DESCRIPTION

Strawberry jam is a product suitable for direct consumption, obtained by mixing concentrated strawberry with other ingredients authorized by the Food Sanitary Regulations. Packed in a trilaminate bag, automatically sealed, and subjected to a heat treatment that guarantees its commercial sterility.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.E.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

This product is made under a Quality Assurance System, certified according to the protocol of the BRC Global Food Safety Standard.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

Sugar, concentrated strawberry, water, fruit pectin, citric acid, pectin, sodium citrate, ascorbic acid, potassium sorbate, artificial coloring allura red (FD&C Rojo 40), natural flavor.

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGENS

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens. This product is manufactured in lines we do not process allergen of any sort.

Organoleptic Characteristic	Specification	Method of analysis
Color	Product characteristic	NCh456:2018
Flavor	Product characteristic	NCh456:2018
Odor	Product characteristic	NCh456:2018

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by regulatory agencies

Physical and Chemical Characteristics	Specified value	Method of analysis
Soluble solids (°brix filtered at 20° C)	63 - 65	A.O.A.C. 15 Ed. 1990 Met. 932.14.
pH (direct at 20 °C)	3,1 - 3,3	Ref. A.O.A.C. 15 Ed. 1990 Met. 981.12
Titrateable Acidity (direct, %p/p acidcitric anhydride)	0,5 - 1,5	Ref. A.O.A.C. 17 Ed. 1990 Met. 942.15
Consistency (cm / 30 s, 20° C)	< 3,0	Ref. Tomato products, Bulletin 27 L, National Foods NCh 456 of. 2004

Defects	Specified value	Method of analysis
Foreign Material	Absence	NCh456:2018



## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

Parameter	Specification				Analysis method
	n	c	m	M	
Molds and yeasts (colonies/g)	5	1	100	1000	Chilean standard 2734 Of.2002/ Petrifilm incubation according to AOAC 997.02

## NUTRITIONAL INFORMATION

### Información Nutricional

		1 portion 1 Tbsp (20 g)	% Daily Value (*)
Calories	(Kcal)	50	-
Total fat	(g)	0	0
Saturated fat	(g)	0	0
Trans fat	(g)	0	-
Cholesterol	(mg)	0	0
Sodium	(mg)	5	0
Total Carbohydrate	(g)	13	5
Dietary fiber	(g)	0	0
Total sugars	(g)	13	-
Added sugars	(g)	12	24
Proteins	(g)	0	-
Vitamin D	(mcg)	0	0
Calcium	(mg)	0	0
Iron	(mg)	0	0
Potassium	(mg)	0	0

(\*) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## WEIGHT

### Peso

Drained (g)
3000

## PACKAGING

### Embalaje

Primary packaging	Secondary packaging
Trilaminare material bag (sachet o doy pack)	Corrugated carton 40 B or equivalent (4 units per case)

## PRODUCT CODE

### Código de Producto

Each can is codified and identified with a code that allows us to record shifts, day, month, year of the process or in accordance to the client's specifications.

## LABEL

### Etiquetado

Each product is labeled with its own brands, or in accordance to the client's specifications and country origin according to the valid legislation.

## SHELF LIFE

### Duración

2 years in its original container under specified storage conditions in point 10.

## STORAGE

### Almacenamiento

In its original container, store at room temperature. After opened, keep refrigerated.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

**PUREE**  
**CONCENTRATE**  
**(PULPAS)**

# APPLE PUREE CONCENTRATE

## STANDARD 30/32 BRIX



### PRODUCT DESCRIPTION

The apple puree concentrate is a 100% natural product for industrial use. Manufactured from healthy and mature apple, which are crushed, cooked, crushing, sieving with 0.5 mm (0.02") mesh, concentrated, pasteurized and packed in an aseptic container to ensure safety and conservation. This product does not contain flavorings, colorant, preservatives or other ingredients.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

The product is Kosher and Halal certified. Manufacturing process certified under the Global Standard for Food Safety, BRC.

### PRODUCT SPECIFICATIONS

#### INGREDIENTS

100% apple

#### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

#### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens  
This product is manufactured in lines we do not process allergen of any sort.

#### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by federal, state, and local regulatory agencies

#### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

#### ORGANOLEPTIC CHARACTERISTICS

Color	Fruit characteristic.
Taste	Fruit characteristic. No off flavors.
Odor	Fruit characteristic. No off odors.

PHYSICAL AND CHEMICAL CHARACTERISTICS	SPECIFIED VALUE	METHOD OF ANALYSIS
Soluble solid (direct °brix at 20° C)	30,0 – 32,0	Ref. A.O.A.C. 17 Ed. 1990 Met. 932.14
Bostwick consistency (cm. at 15° brix 30 sec. at 20° C)	5,0 – 12,0	Ref. Tomato products, Bulletin 27 L, National Foods
pH (direct at 20° C)	3,3 – 4,0	Ref. A.O.A.C. 15 Ed. 1990 Met. 981.12
Titrateable acidity (direct / % w/w citric acid)	0,5 – 1,2	Ref. A.O.A.C. 17 Ed. 1990 Met. 942.15
Hunter color DP-9000 (8.5 °brix at 20° C)		Colorimetry Color Flex
L	≥ 44,00	
a/b	(- 0.40) – (0.20)	

DEFECTS	TOLERANCE	METHOD OF ANALYSIS
Foreing material	Absence	Internal
Howard mould count (% positive fields)	≤ 15	Ref: A.O.A.C. Ed 15 1990. Mét 982.33
Patuline (ppb)	<50	Chromatography LC/MS-MS

NET WEIGHT (KG)	
Aseptic Bag 55 gallons (Kg)	235 ± 2
Aseptic Bag 300 gallons (Kg)	1170 ± 10

PACKAGING
Aseptic Bags in Drum or Aseptic Bag in Tote Bins

FILLING PROCEDURE
Aseptics Bags of 55 / 300 gallons

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

PARAMETER	SPECIFICATION	ANALYSIS METHOD
Aerobic Mesophilic Microorganisms (c.f.u. / g)	< 10	Petrifilm incubation according to AOAC 990.12 FDA/BAM Chapter. 3 February 2001
Mold and Yeast Count (Colonies / g)	< 10	Petrifilm incubation according to AOAC 997.02/ NCh 2734.Of 2002
Lactobacillus (Abs. /100 g)	Absence	Compendium chapter 19, 4ª Edition 2001

## NUTRITIONAL INFORMATION

### Información Nutricional

NUTRITIONAL INFORMATION	100G	% DAILY VALUE (*)
Calories	116	
Total fat	0g	0
Saturated fat	0g	0
Trans fat	0g	
Cholesterol	0mg	0
Sodium	5mg	0
Total Carbohydrate	29g	10
Dietary fiber	2g	8
Total sugars	27g	
Added sugars	0g	0
Proteins	0g	
Vitamin D	0mcg	0
Calcium	0mg	1
Iron	0mg	0
Potassium	100mg	2

(\*) Percent daily values are based on a 2.000 calories diet, Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

## LABELLING

### Etiquetado

Each unit of the product is correctly labeled.



## SHELF LIFE

### Duración

24 months in its original container.

## STORAGE

### Almacenamiento

In its original container, store at room temperature. After opened, keep refrigerated between 0 - 5°C for a maximum of three days. Do not freeze.

## STACKING

### Apilado

It is recommended to stack up to a maximum height of 4 pallets (4 drums per pallet) during storage in warehouses.

# APRICOT PUREE CONCENTRATE

## STANDARD 30/32 BRIX



### PRODUCT DESCRIPTION

The apricot puree concentrate is a 100% natural product for industrial use. Manufactured from healthy and mature apricot, which are crushed, cooked, crushing, sieving with 0.5 mm (0.02") mesh, concentrated, pasteurized and packed in an aseptic container to ensure safety and conservation. This product does not contain flavorings, colorant, preservatives or other ingredients.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

The product is Kosher and Halal certified. Manufacturing process certified under the Global Standard for Food Safety, BRC.

### PRODUCT SPECIFICATIONS

#### INGREDIENTS

100% apricot

#### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

#### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens  
This product is manufactured in lines we do not process allergen of any sort.

#### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by federal, state, and local regulatory agencies

#### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

#### ORGANOLEPTIC CHARACTERISTICS

Color	Fruit characteristic.
Taste	Fruit characteristic. No off flavors.
Odor	Fruit characteristic. No off odors.

PHYSICAL AND CHEMICAL CHARACTERISTICS	SPECIFIED VALUE	METHOD OF ANALYSIS
Soluble solid (direct °brix at 20° C)	30,0 - 32,0	Ref. A.O.A.C. 17 Ed, 1990 Met. 932,14
Bostwick consistency (cm. at 15° brix 30 sec. at 20 °C)	6,0 - 10,0	Ref. Tomato products, Bulletin 27 L, National Foods
pH (direct at 20 ° C)	3,0 - 4,1	Ref. A.O.A.C. 15 Ed, 1990 Met. 981,12
Titrate acidity (direct / % w/w citric acid)	1,9 - 3,5	Ref. A.O.A.C. 17 Ed, 1990 Met. 942,15
Hunter color DP-9000 (8.5 °brix at 20° C)		Colorimetry Color Flex
L	37,0 - 47,0	
a/b	0,20 - 0,65	

DEFECTS	TOLERANCE	METHOD OF ANALYSIS
Foreing material	Absence	Internal
Howard mould count (% positive fields)	≤ 15	Ref: A.O.A.C. Ed 15 1990. Mét 982.33

NET WEIGHT (KG)	
Aseptic Bag 55 gallons (Kg)	235 ± 2
Aseptic Bag 300 gallons (Kg)	1170 ± 10

PACKAGING
Aseptic Bags in Drum or Aseptic Bag in Tote Bins

FILLING PROCEDURE
Aseptics Bags of 55 / 300 gallons

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

PARAMETER	SPECIFICATION	ANALYSIS METHOD
Aerobic Mesophilic Microorganisms (c.f.u. / g)	< 10	Petrifilm incubation according to AOAC 990.12 FDA/BAM Chapter. 3 February 2001
Mold and Yeast Count (Colonies / g)	< 10	Petrifilm incubation according to AOAC 997.02/ NCh 2734.Of 2002
Lactobacillus (Abs. /100 g)	Absence	Compendium chapter 19, 4ª Edition 2001

## NUTRITIONAL INFORMATION

### Información Nutricional

NUTRITIONAL INFORMATION	100G	% DAILY VALUE (*)
Calories	120	
Total fat	1g	1
Saturated fat	0g	0
Trans fat	0g	
Cholesterol	0mg	0
Sodium	10mg	0
Total Carbohydrate	25g	9
Dietary fiber	1g	8
Total sugars	20g	
Added sugars	0g	0
Proteins	2g	
Vitamin D	0mcg	0
Calcium	0mg	0
Iron	0mg	0
Potassium	80mg	2

(\*) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## LABELLING

### Etiquetado

Each unit of the product is correctly labeled.



## SHELF LIFE

### Duración

24 months in its original container.

## STORAGE

### Almacenamiento

In its original container, store at room temperature. After opened, keep refrigerated between 0 - 5°C for a maximum of three days. Do not freeze.

## STACKING

### Apilado

It is recommended to stack up to a maximum height of 4 pallets (4 drums per pallet) during storage in warehouses.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

# DEHYDRATED PRUNE PUREE

## 30/32 BRIX



### PRODUCT DESCRIPTION

The dehydrated prune puree concentrate is a 100% natural product for industrial use. Manufactured from healthy dehydrated prune, which are crushed, cooked, crushing, sieving with 0.5 mm (0.02") mesh, concentrated, pasteurized and packed in an aseptic container to ensure safety and conservation. This product does not contain flavorings, colorant, preservatives or other ingredients.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

The product is kosher certified and manufacturing process certified under the Global Standard for Food Safety, BRC.

### PRODUCT SPECIFICATIONS

#### INGREDIENTS

Dehydrated prunes

#### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

#### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens  
This product is manufactured in lines we do not process allergen of any sort.

#### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by federal, state, and local regulatory agencies

#### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

#### ORGANOLEPTIC CHARACTERISTICS

Color	Fruit characteristic.
Taste	Fruit characteristic. No off flavors.
Odor	Fruit characteristic. No off odors.

PHYSICAL AND CHEMICAL CHARACTERISTICS	SPECIFIED VALUE	METHOD OF ANALYSIS
Soluble solid (direct °brix at 20° C)	30,0 - 32,0	Ref. The Almanac part. 145.3 (202 - 2003) FDA Definitions & Procedures Canned Fruits.
Bostwick consistency (cm. at 15° brix 30 sec. at 20 °C)	< 13	Ref. Tomato products, Bulletin 27 L, National Foods
pH (direct at 20 ° C)	< 4,1	Ref. A.O.A.C. 15 Ed, 1990 Met, 981,12
Titrate acidity (direct / % w/w citric acid)	0,5 - 1,1	Ref. A.O.A.C. 17 Ed, 1990 Met, 942,15
Hunter color DP-9000 (8.5 °brix at 20° C) L	< 25	Ref: U.S.D.A 1978

DEFECTS	TOLERANCE	METHOD OF ANALYSIS
Foreing material	Absence	Internal
Howard mould count (% positive fields)	≤ 30	Ref: A.O.A.C. Ed 15 1990. Mét 982.33

NET WEIGHT (KG)	
Aseptic Bag 55 gallons (Kg)	235 ± 2

PACKAGING
Aseptic Bags in Drum

FILLING PROCEDURE
Aseptics Bags of 55

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

PARAMETER	SPECIFICATION	ANALYSIS METHOD
Aerobic Mesophilic Microorganisms (c.f.u. / g)	< 10	Petrifilm incubation according to AOAC 990.12 FDA/BAM Chapter. 3 February 2001
Mold and Yeast Count (Colonies / g)	< 10	Petrifilm incubation according to AOAC 997.02/ NCh 2734.Of 2002
Lactobacillus (Abs. /100 g)	Absence	Compendium chapter 19, 4ª Edition 2001

## NUTRITIONAL INFORMATION

### Información Nutricional

NUTRITIONAL INFORMATION	100G	% DAILY VALUE (*)
Calories	112	
Total fat	0g	0
Saturated fat	0g	0
Trans fat	0g	
Cholesterol	0mg	0
Sodium	20mg	1
Total Carbohydrate	27g	9
Dietary fiber	2g	8
Total sugars	25g	
Added sugars	0g	0
Proteins	1g	
Vitamin D	0mcg	0
Calcium	0mg	1
Iron	0mg	0
Potassium	100mg	2

(\*) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## LABELLING

### Etiquetado

Each unit of the product is correctly labeled.



## SHELF LIFE

### Duración

24 months in its original container.

## STORAGE

### Almacenamiento

In its original container, store at room temperature. After opened, keep refrigerated between 0 - 5°C for a maximum of three days. Do not freeze.

## STACKING

### Apilado

It is recommended to stack up to a maximum height of 4 pallets (4 drums per pallet) during storage in warehouses.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.



# PEACH PUREE CONCENTRATE

## STANDARD 30/32 BRIX



### PRODUCT DESCRIPTION

The peach puree concentrate is a 100% natural product for industrial use. Manufactured from healthy and mature peach, which are crushed, cooked, crushing, sieving with 0.5 mm (0.02") mesh, concentrated, pasteurized and packed in an aseptic container to ensure safety and conservation. This product does not contain flavorings, colorant, preservatives or other ingredients.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

The product is Kosher and Halal certified. Manufacturing process certified under the Global Standard for Food Safety, BRC.

### PRODUCT SPECIFICATIONS

#### INGREDIENTS

100% peach

#### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

#### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens  
This product is manufactured in lines we do not process allergen of any sort.

#### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by federal, state, and local regulatory agencies

#### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

#### ORGANOLEPTIC CHARACTERISTICS

Color	Fruit characteristic.
Taste	Fruit characteristic. No off flavors.
Odor	Fruit characteristic. No off odors.

PHYSICAL AND CHEMICAL CHARACTERISTICS	SPECIFIED VALUE	METHOD OF ANALYSIS
Soluble solid (direct °brix at 20° C)	30,0 - 32,0	Ref. A.O.A.C. 17 Ed. 1990 Met. 932.14
Bostwick consistency (cm. at 15° brix 30 sec. at 20 °C)	5,0 - 12,0	Ref. Tomato products, Bulletin 27 L, National Foods
pH (direct at 20 ° C)	3,80 - 4,40	Ref. A.O.A.C. 15 Ed. 1990 Met. 981.12
Titrate acidity (direct / % w/w citric acid)	0,50 - 1,90	Ref. A.O.A.C. 17 Ed. 1990 Met. 942.15
Hunter color DP-9000 (8,5 °brix at 20° C)		Colorimetry Color Flex
L	44,0 - 53,0	
a/b	0,10 - 0,40	

DEFECTS	TOLERANCE	METHOD OF ANALYSIS
Foreign material	Absence	Visual Inspection
Howard mould count (% positive fields)	≤ 15	Ref: A.O.A.C. Ed 15 1990. Mét 982.33

### NET WEIGHT (KG)

Aseptic Bag 55 gallons (Kg)	235 ± 2
Aseptic Bag 300 gallons (Kg)	1170 ± 10

### FILLING PROCEDURE

Aseptics Bags of 55 / 300 gallons

### PACKAGING

Aseptic Bags in Drum or Aseptic Bag in Tote Bins

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

PARAMETER	SPECIFICATION	ANALYSIS METHOD
Aerobic Mesophilic Microorganisms (c.f.u. / g)	< 10	Petrifilm incubation according to AOAC 990.12 FDA/BAM Chapter. 3 February 2001
Mold and Yeast Count (Colonies / g)	< 10	Petrifilm incubation according to AOAC 997.02/ NCh 2734.Of 2002
Lactobacillus (Abs. /100 g)	Absence	Compendium chapter 19, 4ª Edition 2001

## NUTRITIONAL INFORMATION

### Información Nutricional

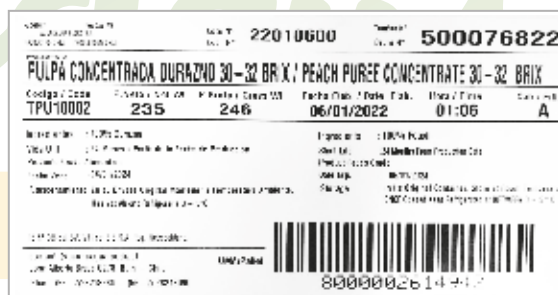
NUTRITIONAL INFORMATION	100G	% DAILY VALUE (*)
Calories	125	
Total fat	1g	1
Saturated fat	0g	0
Trans fat	0g	
Cholesterol	0mg	0
Sodium	10mg	0
Total Carbohydrate	27g	10
Dietary fiber	1g	8
Total sugars	20g	
Added sugars	0g	0
Proteins	2g	
Vitamin D	0mcg	0
Calcium	0mg	0
Iron	0mg	0
Potassium	100mg	2

(\*) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## LABELLING

### Etiquetado

Each unit of the product is correctly labeled.



## SHELF LIFE

### Duración

24 months in its original container.

## STORAGE

### Almacenamiento

In its original container, store at room temperature. After opened, keep refrigerated between 0 - 5°C for a maximum of three days. Do not freeze.

## STACKING

### Apilado

It is recommended to stack up to a maximum height of 4 pallets (4 drums per pallet) during storage in warehouses.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

# PEAR PUREE CONCENTRATE STANDARD 30/32 BRIX



## PRODUCT DESCRIPTION

The pear puree concentrate is a 100% natural product for industrial use. Manufactured from healthy and mature pear, which are crushed, cooked, crushing, sieving with 0.5 mm (0.02") mesh, concentrated, pasteurized and packed in an aseptic container to ensure safety and conservation. This product does not contain flavorings, colorant, preservatives or other ingredients.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.)

The product is Kosher and Halal certified. Manufacturing process certified under the Global Standard for Food Safety, BRC.

## PRODUCT SPECIFICATIONS

### INGREDIENTS

100% pears

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens  
This product is manufactured in lines we do not process allergen of any sort.

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by federal, state, and local regulatory agencies

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### ORGANOLEPTIC CHARACTERISTICS

Color	Fruit characteristic.
Taste	Fruit characteristic. No off flavors.
Odor	Fruit characteristic. No off odors.

PHYSICAL AND CHEMICAL CHARACTERISTICS	SPECIFIED VALUE	METHOD OF ANALYSIS
Soluble solid (direct °brix at 20° C)	30,0 - 32,0	Ref. A.O.A.C. 17 Ed. 1990 Met. 932.14
Bostwick consistency (cm. at 15° brix 30 sec. at 20 °C)	5,0 - 12,0	Ref. Tomato products, Bulletin 27 L, National Foods
pH (direct at 20 ° C)	3,80 - 4,40	Ref. A.O.A.C. 15 Ed. 1990 Met. 981.12
Titrate acidity (direct / % w/w citric acid)	0,20 - 0,60	Ref. A.O.A.C. 17 Ed. 1990 Met. 942.15
Hunter color DP-9000 (8,5 °brix at 20° C)		Colorimetry Color Flex
L	47,00 - 56,0	
a/b	(-0,50) - (0,20)	

DEFECTS	TOLERANCE	METHOD OF ANALYSIS
Foreing material	Absence	Visual Inspection
Howard mould count (% positive fields)	≤ 15	Ref: A.O.A.C. Ed 15 1990. Mét 982.33

### NET WEIGHT (KG)

Aseptic Bag 55 gallons (Kg)	235 ± 2
Aseptic Bag 300 gallons (Kg)	1170 ± 10

### PACKAGING

Aseptic Bags in Drum or Aseptic Bag in Tote Bins

### FILLING PROCEDURE

Aseptics Bags of 55 / 300 gallons

## MICROBIOLOGICAL CHARACTERISTICS

### Características Microbiológicas

PARAMETER	SPECIFICATION	ANALYSIS METHOD
Aerobic Mesophilic Microorganisms (c.f.u. / g)	< 10	Petrifilm incubation according to AOAC 990.12 FDA/BAM Chapter. 3 February 2001
Mold and Yeast Count (Colonies / g)	< 10	Petrifilm incubation according to AOAC 997.02/ NCh 2734.Of 2002
Lactobacillus (Abs. /100 g)	Absence	Compendium chapter 19, 4ª Edition 2001

## NUTRITIONAL INFORMATION

### Información Nutricional

NUTRITIONAL INFORMATION	100G	% DAILY VALUE (*)
Calories	120	
Total fat	0g	0
Saturated fat	0g	0
Trans fat	0g	
Cholesterol	0mg	0
Sodium	10mg	0
Total Carbohydrate	30g	11
Dietary fiber	3g	11
Total sugars	20g	
Added sugars	0g	0
Proteins	2g	
Vitamin D	0mcg	0
Calcium	18mg	1
Iron	0mg	0
Potassium	100mg	2

(\*) Percent daily values are based on a 2,000 calories diet. Ref. Theoretical calculation based on "USDA nutritional information" and "external verification"

## LABELLING

### Etiquetado

Each unit of the product is correctly labeled.



## SHELF LIFE

### Duración

24 months in its original container.

## STORAGE

### Almacenamiento

In its original container, store at room temperature. After opened, keep refrigerated between 0 - 5°C for a maximum of three days. Do not freeze.

## STACKING

### Apilado

It is recommended to stack up to a maximum height of 4 pallets (4 drums per pallet) during storage in warehouses.

## TRANSPORT AND DISTRIBUTION

### Transporte y Distribución

Product can be shipped either by sea or by land. The product is shipped in 20 or 40 ft FCL for maritime transportation and on covered trucks in the case of land shipments.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is sure contamination is prevented during transit.

**BROCHURE**



**FROM CHILE  
TO THE WORLD**



**EXPERTS IN FRUITS**



# Food Service



PROFESIONAL SIN ALERGENOS PORTAFOLIO PROFESIONAL



## JAMS MERMELADAS



## CANND RUIT CONSERVAS DE FRUTA



## CANND VEGBLE CONSERVAS DE LEGUMBRES



Data sheet



# Retail and foodservice (ingredients) formats



Formatos para retail y para foodservice (ingredientes)



- **PRODUCTS | PRODUCTOS /**

**Peaches | fruit cocktail | pears | apricots | apples | cherries | prunes | strawberries | apple sauce | sweet peas | white beans | black beans | chick peas | lentils | jam | more products available upon request**

Duraznos | cóctel de frutas | peras | damascos | manzanas | cerezas | frutillas | puré de manzana | arvejas | porotos blancos | porotos negros | garbanzos | lentejas | mermelada | más productos disponibles previa solicitud



- **CUT | CORTE /**

**Halves | slices | dices**

Mitades | tajadas | cubos



- **PACKING MEDIUM | MEDIO DE EMPAQUE /**

**Extra light syrup | light syrup | heavy syrup | extra heavy syrup | in natural juice**

Almíbar extra liviano | almíbar liviano | almíbar pesado | almíbar extra pesado | en jugo natural



- **LID | TAPA /**

**Easy open**

Abre fácil



- **CAN SIZE | TAMAÑO DE LATA /**

**425 g (15 oz) | 590 g (21 oz) | 820 g (29 oz) | 3 kg / A10 (100 oz)**

**\*easy open not available**

425 g (15 oz) | 590 g (21 oz) | 820 g (29 oz) | 3 kg / A10 (100 oz)

\*no disponible con abre fácil



- **DOY PACK | ENVASES FLEXIBLES**

**STAND-UP POUCH | ENVASE AUTO-SUSTENTABLE  
SIZE**

200g | 400g | 1000g | 3000g



# EXPERTS IN FRUITS



[www.aconcaguafoods.cl](http://www.aconcaguafoods.cl)

José Alberto Bravo 0278, Buin. Santiago, Chile  
(+56-2) 28218000



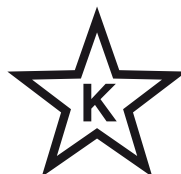
**SALES FOLDER**



# PEACH EXPERTS



## FROM CHILE TO THE WORLD



# OASIS OF FLAVOR

## SOUTHERN LATITUDES

- ✓ **Peach Producing Zone:** Mediterranean climate, ideal for fruit and vegetable growing.
- ✓ **Counter-season from the Northern Hemisphere:** We have fruits when they don't.
- ✓ **Natural sanitary barriers:** Sea to the West, mountains to the East.

- As a Southern Hemisphere country which mainly exports to northern business associates, we have the benefit of producing fruits, vegetables and preserves at opposite dates from the North.
- Chile has two important natural barriers against sanitary "disasters" (the South Pacific to the west, and the Andes to the East) which naturally insulate us and keep our production from being hit by any bacteria, virus or pests.

## SAG

**Rigorous health vigilance service.**

- We also have one of the most rigorous health vigilance services in the world. The SAG is world-renowned as one of the most implacable pest control and health services when it comes to blocking introduction of foreign diseases or pests which can affect plants or animals and severely harm domestic agriculture.



# TECHNICAL MANAGEMENT



**INTEGRATED PEST CONTROL**



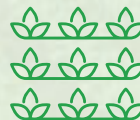
**HIGH-TECH WATERING**



**HIGH-DENSITY PLANTATIONS**



**NEW AND BETTER VARIETIES**



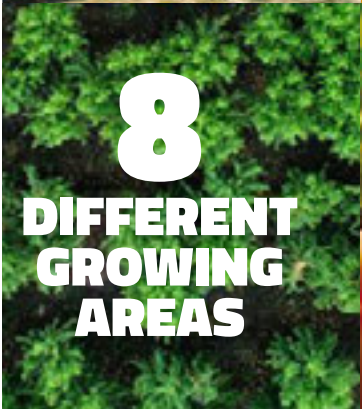
**SEMI-PEDESTRIAN FARMS**



**600  
HECTARES**



# OUR FIELDS



**8  
DIFFERENT  
GROWING  
AREAS**



**GLOBAL  
GAP  
—  
GLOBAL  
GRASP**



- Aconcagua Foods has around 600 hectares of its own fields, planted with preserving peaches.
- They all have GLOBAL GAP and GRASP certifications, which guarantee the safety of our farm production, traceability management for our peaches, and social responsibility for the workers in our fields.
- We have a farm tech transfer Alliance between Chile and Argentina, with constant international visits between both countries in the fields and in La Colina industry, allowing us to innovate in this subject and continually seek processes which contribute to efficiency and production.



**TECHNOLOGICAL  
TRANSFER,  
CHILE-ARGENTINA**



# IQF DICED PEACHES



## PRODUCT DESCRIPTION

IQF diced peaches is a product for industrial use, obtained by cut, blanching and individual quick-frozen system I.Q.F. of fresh and sound peaches, which doesn't contain artificial colours or flavours.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.) and FDA normative.

The product is kosher certified and manufacturing process certified under the Global Standard for Food Safety, BRC



## PRODUCT SPECIFICATIONS

### INGREDIENTS

Peaches, ascorbic acid, citric acid and calcium chloride.

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens  
This product is manufactured in lines we do not process allergen of any sort.

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by federal, state, and local regulatory agencies

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### WEIGHT

Net Weight (Kg)

13,6 or in accordance to the client's specifications

### PACKAGING

Plastic bag (for food use) in cartons cases (492x282x200 mm)

PARAMETER	VALUE
Size	5/8".
Color	Light yellow to dark yellow
Size diference 1000g	Maximum 20%
Skin inches2 in 1000g	1/2
Texture	Soft to firm
Blemished (units) IN 1000 g	4 maximum
Bloquerage (% w/w) in 1000g	Maximum 5
Foreing Vegetal Material	Free
Foreing Material	Free
Pit Fragment in 1000g	Maximum 2 between 1.6 to 9.5 mm. in 30 dices of sample. Maximum 1 > 9.5 mm. in 60 dices of sample <b>Total maximun 3 fragments</b>

## MICROBIOLOGICAL CHARACTERISTICS

Características Microbiológicas

PARAMETER	VALUE
Aerobic plate count	<50.000 cfu/g
Coliform	<100 cfu/g
E. coli	<10 cfu/g
Listeria monocytogenes	Neg/125 g (Composite sample n=5)
Salmonella	Neg/125 g (Composite sample n=5)
Yeast	<100 colonies/g
Mold	<100 colonies/g
Staphilococcus aureus	Neg/125 g (Composite sample n=5)

## NUTRITIONAL INFORMATION

Información Nutricional

NUTRITIONAL INFORMATION		
Nutritional Information	100g	% Daily Value (*)
Calories	80g	
Total fat	0g	0
Saturated fat	0g	0
Trans fat	0g	
Cholesterol	0mg	0
Sodium	10mg	0
Total Carbohydrate	18g	7
Dietary fiber	2g	8
Total sugars	13g	
Added sugars	0g	0
Proteins	0g	
Vitamin D	0mcg	0
Calcium	0mg	0
Iron	0mg	0
Potassium	100mg	2

## LABELLING

Etiquetado

Each case is codified with production date, production code, lot, product name, list of ingredients, storage temperature, case number, net weight, name and address of manufacturer.

## SHELF LIFE

Duración

18 months in its original container stored at T° defined in item 7.

## STORAGE

Almacenamiento

In its original container, keep frozen at a T° ≤ -18°C.

## TRANSPORT AND DISTRIBUTION

Transporte y Distribución

The product must be distributed refrigerated to maintain a T° maximum - 18° C.

Product can be dispatched either sea or land transportation.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is surecontamination is prevented during transit.

# IQF DICES SLICES PEACHES



## PRODUCT DESCRIPTION

IQF slices peaches is a product for industrial use, obtained by cut, blanching and individual quick-frozen system I.Q.F. of fresh and sound peaches, which doesn't contain artificial colours or flavours.

Product of Chilean origin manufactured and packaged exclusively by Aconcagua Foods SA, in its processing plant located at Jose Alberto Bravo 0278, Buin, Chile. Sanitary Registry N° 968 of 01/24/91 of S.S.M.A.

All the equipment and processes involved in the preparation of the product comply with strict sanitary conditions and are in accordance with all current and applicable laws of General Principles of Foods Hygiene "Codex Alimentarius", D.S.977 (Food Health Regulations), Hazard Analysis and Critical Control Points "HACCP" and Good Manufacturing Practices (G.M.P.) and FDA normative.

The product is kosher certified and manufacturing process certified under the Global Standard for Food Safety, BRC



## PRODUCT SPECIFICATIONS

### INGREDIENTS

Peaches, ascorbic acid, citric acid and calcium chloride.

### GMO

Product is free of genetically modified organisms (GMO'S)

The process line doesn't process GMO ingredients.

We do not process, hold or store any GMO ingredients

### ALLERGEN

In accordance with Codex Standard (CODEX STAN 1-1985), Chilean Food Sanitary Regulations (DS 977/96) and Food Allergen Labeling and Consumer Protection Act of 2004.

The product does not contain any allergens  
This product is manufactured in lines we do not process allergen of any sort.

### TOXIC ELEMENTS

Heavy metals, mycotoxins or the like, must not exceed limits established by federal, state, and local regulatory agencies

### PESTICIDES

Pesticides, must not exceed limits established by federal, state, and local regulatory agencies

### WEIGHT

Net Weight (Kg)

13,6 or in accordance to the client's specifications

### PACKAGING

Plastic bag (for food use) in cartons cases (492x282x200 mm)



PARAMETER	VALUE
Uniformity of size	Count largest and smallest unit as minor. Smallest unit is ¾ length or ½ width of largest unit.
Color	Light yellow to dark yellow
Broken slices in 1000g	Maximum 15%
Skin inches <sup>2</sup> in 1000g	1/2
Texture	Soft to firm
Bloquering (% w/w) in 1000g	Maximum 5
Foreign Vegetal Material	Free
Foreign Material	Free
Pit Fragment in 1000g	Maximum 2 between 1.6 to 9.5 mm. in 30 slices of sample. Maximum 1 > 9.5 mm. in 60 slices of sample <b>Total maximum 3 fragments</b>

## MICROBIOLOGICAL CHARACTERISTICS

Características Microbiológicas

PARAMETER	VALUE
Aerobic plate count	<50.000 cfu/g
Coliform	<100 cfu/g
E. coli	<10 cfu/g
Listeria monocytogenes	Neg/125 g (Composite sample n=5)
Salmonella	Neg/125 g (Composite sample n=5)
Yeast	<100 colonies/g
Mold	<100 colonies/g
Staphylococcus aureus	Neg/125 g (Composite sample n=5)

## NUTRITIONAL INFORMATION

Información Nutricional

NUTRITIONAL INFORMATION		
Nutritional Information	100g	% Daily Value (*)
Calories	80g	
Total fat	0g	0
Saturated fat	0g	0
Trans fat	0g	
Cholesterol	0mg	0
Sodium	10mg	0
Total Carbohydrate	18g	7
Dietary fiber	2g	8
Total sugars	13g	
Added sugars	0g	0
Proteins	0g	
Vitamin D	0mcg	0
Calcium	0mg	0
Iron	0mg	0
Potassium	100mg	2

## LABELLING

Etiquetado

Each case is codified with production date, production code, lot, product name, list of ingredients, storage temperature, case number, net weight, name and address of manufacturer.

## SHELF LIFE

Duración

18 months in its original container stored at T° defined in item 7.

## STORAGE

Almacenamiento

In its original container, keep frozen at a T° ≤ -18°C.

## TRANSPORT AND DISTRIBUTION

Transporte y Distribución

The product must be distributed refrigerated to maintain a T° maximum - 18° C.

Product can be dispatched either sea or land transportation.

The transport entity is inspected prior to use, ensuring that it is suitable for transporting food, which is dry, clean and in conditions in such a manner that AFSA is surecontamination is prevented during transit.

# CONTROL AND QUALITY

## VERTICAL INTEGRATION

Allows us to control the production line from the field to shipping out to sales points.

- All these beneficial factors – climate, our products' quality, technical management, and more – have let us consolidate worldwide and with our clients, always offering high-quality products and the best flavor straight from our Chilean fields.



[www.aconcaguafoods.cl](http://www.aconcaguafoods.cl)

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