



SPECIFICATIONS

The star fruit or carambola has a waxy, golden yellow to green color skin with an exotic flavor combination that resembles a blend of plums, pineapples, and lemons. The starfruit puree is made from fresh fruit, which is selected, washed, pulped, refined, packed and frozen. It is made from natural fruit with no preservatives or additives.

PRODUCT:	FROZEN STARFRUIT PULP
ORIGIN:	PERU
CODE:	4710-4711
VARIETY:	Averrhoa carambola L.
BRIX:	14° minimum
pH:	4.6-5.0
ACIDITY:	7.0-13.0% as oxalic acid
COLOR:	Green to Yellow
FLAVOR:	Natural Starfruit, free from off flavor & odor
MICRO:	Total Plate Count <100,000 cfu/mL Yeast and Mold <1,000 cfu/mL Coliform <100 cfu/mL
STORAGE:	Frozen at 0° F. Shelf Life at this temp is 24 months.
PACKING:	1) 5 gallon tin with open cap (40 lbs net) 2) 50 gallon steel drum (463 lbs net)

Depending on crop conditions specifications are subject to variation.

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