

	QUALITY MANAGEMENT SYSTEM	Code no.: FPNFC04-02
	PRODUCT SPECIFICATION	
Harvestime WA • Tel (08) 9248 5163 • Fax (08) 9248 4675 Factory: 9 Industry Street, Malaga WA 6090 Email: sales@harvestimewa.com.au • Website: www.harvestime.com.au A.B.N. 67 060 944 574	Date: 09.05.2025	
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PRODUCT NAME:

PASSION FRUIT PUREE SEED IN (FROZEN)

	Description	The puree is made from fresh passion fruits (<i>Passiflora edulis</i> - Purple) fully ripened, to retain the characteristic flavor, color, and freshness of the whole fruit. The puree contain no added sugars, acid, colors, preservatives or other foreign material. The total process (all steps of production) described considering a HACCP concept (Food Safety System Certification FSSC 22000) and comply with GMP (Good Manufacturing Practice) including quality checks and full traceability. All reasonable steps have been taken to minimise risk of cross contamination.
No.	Specification	Tolerances
1.	Color/ Appearance	Typical yellow – orange; Homogeneous, thick, viscous
2.	Odour	Characteristic of fresh purple Passion fruit. Free from otherwise foreign odors.
3.	Taste	Typical, fresh, without off-taste
4.	Ingredient	100% Passion fruit
5.	Brix	14.0 – 17.0
6.	pH	2.8 – 3.2
7.	Acidity	2.5 – 4.5% as citric acid
8.	Foreign Material	None
9.	Allergens	Ingredients no-contact with and free from allergens
10.	Pesticide residues	In accordance with regulations of importing countries

No.	Microbiology	Limit
1.	Total Plate Count	< 10x10 ⁴ (CFU/g)

2.	Coliforms	≤ 100 (CFU/g)
3.	E. coli	Absent (CFU/g)
4.	Staphylococcus aureus	Absent (CFU/g)
5.	Salmonella	Negative/ 25g
6.	Yeast	< 10x10 ³ (CFU/g)
7.	Moulds	< 10x10 ³ (CFU/g)

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No.	Heavy metal	Limit
1.	Lead (Pb)	< 0.05 (mg/kg)
2.	Cadmium (Cd)	< 0.05 (mg/kg)

PACKING:	<ul style="list-style-type: none"> - 20 Kg/Bag in carton. - 4 x 5kg Bags/carton. - 12 x 900g bottles/ carton. - 12 x 1Kg Tubs/ carton. - 20 Kg/Bag in plastic pail.
SHELF - LIFE:	12 months from production date under frozen storage: ≤ -18°C. Best by date reflects 12 months from date of production. Unopened product which has been handled properly and stored at the recommended temperature. Depending on storage conditions, the colour of the product may change over its shelf life.
STORAGE TEMPERATURE:	≤ - 18°C



Richard Kvesich