



PREMIUM GOLDEN BERRY

DRIED AND PUFFED

FROM ECUADOR

IN THE MODIFIED ATMOSPHERE

SUSTAINABLY FARMED BY

WITH THE PROPER TECHNOLOGY OF

**GOLDEN SWEET SPIRIT / PRODUTANKAY THE INCA TRAIL FOODS**

## **PRODUCT NAME: Golden Berry (Physalis)**

**FORMATS:** Golden Berry Snack whole and crunchy **COUNTRY OF ORIGIN:** Ecuador

**STORAGE CONDITIONS:** Store pallets in a cool and dry place (<60% humidity). Avoid heat and direct sunlight.

**SHELF LIFE:** 24 months from the date of manufacturing. After opening the original packaging reseal or consume immediately.

The long shelf life product for direct consumption as individual snack or as part of mixtures with other dehydrated and dried fruits, for use in confectionery, dairy products, juices, etc. It is the Ecuadorian golden berry dehydrated in low atmospheric pressure for a short time reaching the moment of sterilization by high temperature and cooled quickly to keep the crunchy texture and natural flavor of the fruit. It is light and bulky which allows it to be offered to the consumer as a unique and universally enjoyable mass consumption snack. Grapefruit is rich in vitamins A, C, K and E, and is an important source of carotenes, antioxidants and unsaturated fatty acids.

**Ingredients:** golden berry **Allergens:** contains no allergens

**Moisture content:** 18-20% **Water activity:** < 0,60

**Certifications:** BRC, FDA, PCNA, ISO 22000

**Bulk packaging:** 3.5kg FLOW PACK BOPA/BOPA/PEBD 140 micron BAG / 7kg in carton / 48 cartones on pallet

**Individual packaging:** PET container options from 15g to 100g, pouch with trilaminated resealed zipper, eco pouch with window, etc

### **Microbiological characteristics:**

Mold <10 UP/g

Yeast <10 UP/g

E. Coli <10 UFC/g

Salmonella ABSENCE

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