

# Technical Sheet



## Physalis

Cape Gooseberry or Golden berry, or Uchuva, or Aguaymanto (*Physalis peruviana*)

*Physalis peruviana*, known in English as Cape Gooseberry or Golden berry (South Africa, U.K.), Uchuva (Colombia) and Aguaymanto (Peru). It is a fruit of the Solanaceae family, it is native from Peru. *Physalis* develops better at a temperate climate of 13-18 °C, which we find it in the Andean Valleys at altitudes of 1800-2800 m. It is a herbaceous shrub, up to 1.5 m in height.

The fruit is a small round berry about the size of a marble with numerous small yellow seeds. These fruits are juicy, and come, contained within a thin fibrous membrane, and inedible. The skin is smooth, bright, yellow to orange or gold when mature.

The pulp has a sour taste and a delicate sweet fragrance. It has a high content of Vit. A and Vit. C.

It is bright yellow and sweet when ripe, making it ideal for snacks, pies, jams, nectars, drinks, ice creams, yoghurts, cakes and other desserts, and also canned fruits IQF.

**Best Harvest and processing time: May to October .**

Technical Information	Pineapple Pulp Nutritional Composition	Amount per 100 g	Unit
	Calories	73	
	Water	79	g
	Proteins	0.054	g
	Fat	0.16	g
	Carbohydrates	19.6	g
	Fiber	4.9	g
	Ashes	1.01	g
	Calcium	8	mg
	Phosphorus	55	mg
	Iron	1.23	mg
	Vitamin A	1460	U.I.
	Thiamine (Vitamin B1)	0.1	mg
	Riboflavin (Vitamin B2)	0.03	mg
	Niacine (Vitamin B5)	1.73	mg
	Ascorbic Acid (Vitamin C)	43	mg

# Specifications



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### PHYSALIS PUREE OR PULP SPECIFICATIONS

#### DESCRIPTION

Our product is 100% pure and natural, resulting only from fresh, ripe and selected fruits of *Physalis peruviana*, by a mechanic process of extraction, refined and flash pasteurized, eventually concentrated, cooled and frozen.

Not artificial colors, flavors or chemical preservatives have been added.

#### PHYSICAL / CHEMICAL CHARACTERISTICS

BRIX

ACIDITY (% W/W citric acid)

pH

DENSITY (g/ml) Aprox.

REMAINING AGRICULTURAL CHEMICAL

#### Frozen Pulp

12 +/- 1°

1.5 +/- 0.5 %

3.5 +/- 0.5

1.048

Negative

#### MICROBIOLOGIC CHARACTERISTICS

TOTAL GERMS

MOULDS

YEAST

COLIFORMS

LACTOBACILLUS

< 1000 ufc/g

< 50 ufc/g

< 100 ufc/g

Negative

0

#### ORGANOLEPTIC CHARACTERISTICS

COLOR

FLAVOR

ODOR

Yellowish beige characteristic to the variety  
Good, characteristic to the variety  
Good, characteristic to the variety

#### PACKAGING CHARACTERISTICS

Steel drums with 200 net Kg, inside double polyliners  
Plastic pails with 20 Net Kg, inside a polyliner

#### STORAGE AND SHELF LIFE CHARACTERISTICS

- 18° C

18 months