

# Technical Sheet



## Starfruit or Carambola (*Averrhoa carambola* L.)

Carambola is considered a native to tropical Asia. It is an evergreen tree of about 5-9 m high, sensitive to cold. In Peru grows in the intertropical zone of low and medium height (up to 1000 m). This fruit grows in the Selva Central (Chanchamayo and Satipo), near one of the factories of the company.

The fruits are 5-9 cm long and 4-6 cm in diameter, and cross-section presented in a form of five-pointed star. They are of a yellow-green to orange when ripe. The flesh is sweet and tart and slightly astringent, which helps to preserve their flavor when preparing drinks. It is a great source of Vit. A and Vit. C, low-calorie and high in phosphorus.

Either the juice or the flesh is consumed diluted in nectars or maybe used for blending with other juices, fruits. It is also used for ice creams, pastry sweets and/or soft drinks, jams, yoghurts and cakes.

### Best Harvest and processing time: May to October

Technical Information	Starfruit Juice Nutritional Composition	Amount per 100 g	Unit
	Calories	36	
	Water	90	g
	Proteins	0,45	g
	Fat	0,2	g
	Carbohydrates	9	g
	Fiber	0,75	g
	Ashes	0,35	g
	Calcium	5	mg
	Phosphorus	18	mg
	Iron	0,9	mg
	Vitamin A	90	mg
	Thiamine (Vitamin B1)	0.04	mg
	Riboflavin (Vitamin B2)	0,03	mg
	Niacine (Vitamin B5)	0,2	mg
Ascorbic Acid (Vitamin C)	35	mg	

# Specifications

## Starfruit

or Carambola

(*Averrhoa carambola* L.)



### STARFRUIT PULP, NFC AND CONCENTRATE SPECIFICATIONS

#### DESCRIPTION

Our product is 100% pure and natural, resulting only from fresh, ripe and selected fruits of *Averrhoa carambola*, 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	Frozen Pulp	Frozen Concentrate
BRIX	7 +/- 1	28°-30°
ACIDITY (% W/W citric acid)	0.7 +/- 0.2 %	2.4 +/- 0.4%
pH	2.5 +/- 1.0	2.0 +/- 0.5
DENSITY (g/ml) Aprox.	1.027	1.122
ASCORBIC ACID (mg/100 g sample)	Negative	Negative
REMAINING AGRICULTURAL CHEMICAL		
MICROBIOLOGIC CHARACTERISTICS		
TOTAL GERMS	< 1000 ufc/g	< 1000 ufc/g
MOULDS	< 50 ufc/g	< 50 ufc/g
YEAST	< 100 ufc/g	< 100 ufc/g
COLIFORMS	Negative	Negative
LACTOBACILLUS	0	0
ORGANOLEPTIC CHARACTERISTICS		
COLOR	Yellow-green, characteristic to the variety	Yellow-brownish
FLAVOR	Good, characteristic to the variety	Good, characteristic to the variety
ODOR	Good, characteristic to the variety	Good, characteristic to the variety
PACKAGING CHARACTERISTICS	Steel drums with 190 net Kg, inside double polyliners Plastic pails with 20 Net Kg, inside a polyliner	Steel drums with 220 Net Kg inside double polyliners
STORAGE AND SHELF LIFE CHARACTERISTICS	- 18° C 18 months	- 18° C 18 months