

# CATALOGUE OF **TECHNICAL** SPECIFICATIONS



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# CATALOGUE OF **TECHNICAL** SPECIFICATIONS

## About Alkes Corp

After being part of the BTP group that started in 2005, and with a track record of more than 10 years, is decided with a view to having a new business direction, in 2015 give the name of Alkes Corp, a corporation Conformed by the companies: Venezolana de Frutas, CA, Industrias El Caimán, SA, Fruttech, SA, PSC Logística, SA, Atalaia Inversiones Turísticas, SA, and Tiendas TKR, CA

We are a Venezuelan corporation, whose activities are: productive, logistic, commercial and service. We cover from the process of transformation of raw materials into products of mass consumption, both in the agroindustrial and industrial sectors.



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SPECIFICATIONS



**VENFRUCA**

VENEZOLANA DE FRUTAS C.A.

J-08522510-2



## Our Experience in Venezolana de Frutas

Venezolana de Frutas, C.A. was founded in October 1987, is located in Barquisimeto, Lara state, and has by the production and marketing of concentrate and fruit pulp, for different companies on the market of products of mass consumption in the area of food and drinks, focusing its operations largely in the production of Orange concentrate.



## Concentrate & Pulp Line

In the manufacture of concentrate and pulp, there are two processes productive:

- Extraction line for orange concentrate, passion fruit, lemon and pineapple.
- Pulp line for other fruits and seeds.

### Presentation

Metal drum with double bag of low density polyethylene.

Drum capacity will vary depending on the fruit that is bottled.



### ID



Each drum is duly identified with the name of the product, date of production, lot number, weight in kg, sanitary registration, expiration date and also the name and address of the company.

# Concentrate





## Concentrated Line

### Storage



Pallets 1.20 x 1.20 m, clean.  
4 drums / pallets at temperatures  
-15 °C to -18 °C

**Shelf life of 24 months.**

### Transport

The product must be transported in vans with thermos king, to maintain the temperature of storage, must be kept upright, well secured and in a single level, the transport must be free of any foreign material, under suitable hygienic conditions and in Compliance with established standards of good manufacturing practice (Storage and Transportation).



## Concentrated Line

### Orange Concentrate



The orange concentrate is obtained by the evaporation process, in which a certain amount of water of its composition is eliminated to a concentration of 65 ° Brix. Juice is obtained from healthy, fresh or ripe oranges, properly washed, free of pesticide residues or any other harmful substance.

### Presentation

Capacity of the drum **250 Kg. Net.**



Contaminants					
Analysis		Unity	Values		Analysis method
			Minimum	Maximum	
Pesticide Residues		mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3	
Heavy	Pb	mg/kg	-	10	
Physical Chemical Requirements					
Analysis		Unity	Values		Analysis method
			Minimum	Maximum	
Soluble Solids		°Bx	64	65	COVENIN 924-83
Acidity (Citric Acid)		%m/v	3,4	6,4	COVENIN 1151-77
Ratio		-	10	-	N/A
Suspension Solids		% Pulps	-	12	COVENIN 1343-78
pH		-	3,4	3,9	COVENIN 1315-79
Viscosity		cps	6000	15000	COVENIN 2181-84
Microbiological Requirements					
Analysis		Values ??(Maximum)			Analysis method
Aerobic Mesofilos		<100 ufc/gr ó ml			COVENIN 3123-94
Mold		<20 ufc/gr ó ml			COVENIN 1337-90
Yeast		<50 ufc/gr ó ml			COVENIN 1337-90
Coliformes		<10 ufc/gr ó ml			I-AC-024
E-Coli		Negative ufc/25gr			I-AC-024
Características Organolépticas					
Color		OJ3-OJ5 I-AC-007.			
Smell		Characteristic to orange, free from any strange smell.			
Flavor		Characteristic to ripe orange and fresh, without extraneous materials.			
Aspect		Liquid, viscous homogeneous.			
<p><b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.</p>					

## Concentrated Line

### Pineapple Concentrate



The pineapple concentrate is obtained by the evaporation process, in which a certain amount of water of its composition is eliminated to a concentration of 58 ° Brix. The juice is obtained from healthy fruits, fresh and with a suitable degree of maturity, properly washed and free of pesticide residues or any other harmful substance.

### Presentation

Capacity of the drum **230 Kg. Net.**



Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	55	58	COVENIN 924-83
Acidity (Citric Acid)	%m/v	2	4,1	COVENIN 1151-77
Ratio	-	13	-	I-AC-004
Suspension Solids	% Pulp	1	8	COVENIN 1343-78
pH	-	3,4	4	COVENIN 1315-79
Viscosity	cps	1000	2500	COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	<100 ufc/gr ó ml			COVENIN 3123-94
Mold	<20 ufc/gr ó ml			COVENIN 1337-90
Yeast	<50 ufc/gr ó ml			COVENIN 1337-90
Coliformes	<10 ufc/gr ó ml			I-AC-024
E-Coli	Negative ufc/25gr			I-AC-024
Características Organolépticas				
Color	Characteristic to the pineapple, and free of foreign materials.			
Smell	Characteristic to pineapple, free of any strange smell.			
Flavor	Characteristic to ripe pineapple and fresh, without extraneous materials.			
Aspect	Viscous, homogeneous.			
<b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.				

## Concentrated Line

### Passion Fruit Concentrate



The passion fruit concentrate is obtained by the evaporation process, in which a certain amount of water of its composition is eliminated to a concentration of 35 ° Brix. The juice is obtained from healthy fruits, fresh and with a suitable degree of maturity, properly washed and free of pesticide residues or any other harmful substance.

### Presentation

Capacity of the drum **200 Kg. Net.**



Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	34	36	COVENIN 924-83
Acidity (Citric Acid)	%m/v	4,5	7,5	COVENIN 1151-77
Ratio	-	-	8	N/A
Suspension Solids	% Pulps	-	12	COVENIN 1343-78
pH	-	3,4	4	COVENIN 1315-79
Viscosity	cps	1000	2000	COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	<100 ufc/gr ó ml			COVENIN 3123-94
Mold	<20 ufc/gr ó ml			COVENIN 1337-90
Yeast	<50 ufc/gr ó ml			COVENIN 1337-90
Coliformes	<10 ufc/gr ó ml			I-AC-024
E-Coli	Negative ufc/25gr			I-AC-024
Características Organolépticas				
Color	Characteristic to the passion fruit, and free of foreign materials.			
Smell	Characteristic to passion fruit, free of any strange smell.			
Flavor	Characteristic to ripe passion fruit, without extraneous materials.			
Aspect	Viscous, homogeneous.			
<b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.				

## Concentrated Line

### Lemon Concentrate



The lemon concentrate is obtained by the evaporation process, in which a certain amount of water of its composition is eliminated to a concentration of 55° Brix. The juice is obtained from healthy fruits, fresh and with a suitable degree of maturity, properly washed and free of pesticide residues or any other harmful substance.

### Presentation

Capacity of the drum **200 Kg. Net.**





Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	39	44	COVENIN 924-83
Acidity (Citric Acid)	%m/v	25	36	COVENIN 1151-77
Ratio	-	1,08	-	N/A
Suspension Solids	% Pulps	-	16	COVENIN 1343-78
pH	-	2	3,2	COVENIN 1315-79
Viscosity	cps	-	-	
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	<100 ufc/gr ó ml			COVENIN 3123-94
Mold	<20 ufc/gr ó ml			COVENIN 1337-90
Yeast	<50 ufc/gr ó ml			COVENIN 1337-90
Coliformes	<10 ufc/gr ó ml			I-AC-024
E-Coli	Negative ufc/25gr			I-AC-024
Características Organolépticas				
Color	Characteristic to the lemon, and free of foreign materials.			
Smell	Characteristic to lemon, free of any strange smell.			
Flavor	Characteristic to ripe lemon, without extraneous materials.			
Aspect	Viscous, homogeneous.			
<b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.				

# Pulps



## Pulp Line

### Storage



Pallets 1.20 x 1.20 m, clean.  
4 drums / pallets at temperatures  
-15 ° C to -18 ° C

**Shelf life of 24 months.**

### Transport

The product must be transported in vans with thermos king, to maintain the temperature of storage, must be kept upright, well secured and in a single level, the transport must be free of any foreign material, under suitable hygienic conditions and in Compliance with established standards of good manufacturing practice (Storage and Transportation).



## Pulp Line

### Banana Pulp



The pulp of banana is a product that is gets of it portion fleshy of it fruit healthy, fresh and with a grade of maturity right, duly washed and free of waste of pesticide or any other substance harmful; through the process of depulped, refined and pasteurized ensuring so the inactivity of enzymes and loads microbial.

### Presentation

Capacity of the drum **180 Kg. Net.**



Contaminants					
Analysis		Unity	Values		Analysis method
			Minimum	Maximum	
Pesticide Residues		mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3	
Heavy	Pb	mg/kg	-	10	
Physical Chemical Requirements					
Analysis		Unity	Values		Analysis method
			Minimum	Maximum	
Soluble Solids		°Bx	13		COVENIN 924-83
Acidity (Citric Acid)		%m/v	0,4	0,9	COVENIN 1151-77
Ratio		-	37,5	-	N/A
pH		-	4	4,5	COVENIN 1315-79
Viscosity		cps	5000	15000	COVENIN 2181-84
Microbiological Requirements					
Analysis		Values ??(Maximum)		Analysis method	
Aerobic Mesofilos		1000 ufc/gr ó ml		COVENIN 3123-94	
Mold		100 ufc/gr ó ml		COVENIN 1337-90	
Yeast		500 ufc/gr ó ml		COVENIN 1337-90	
Coliformes		<10 ufc/gr ó ml		COVENIN 1086-84	
Características Organolépticas					
Color		Characteristic to the banana, and free of foreign materials.			
Smell		Characteristic of the banana, free from any strange smell.			
Flavor		Characteristic to ripe banana, without extraneous materials.			
Aspect		Viscous, homogeneous.			
<p><b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.</p>					

## Pulp Line

### Peach Pulp



Peach pulp is a product obtained from the fleshy portion of the healthy, fresh fruit and with a degree of maturity appropriate, properly washed and free of pesticide residues or any other harmful substance; through the pulping process, refined, pasteurized, thus ensuring the inactivity of enzymes and microbial loads.

### Presentation

Capacity of the drum **180 Kg. Net.**



Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	10	-	COVENIN 924-83
Acidity (Citric Acid)	%m/v	0,5	0,9	COVENIN 1151-77
Ratio	-	12,5	-	N/A
pH	-	3	4	COVENIN 1315-79
Viscosity	cps	15000	25000	COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	1000 ufc/gr ó ml			COVENIN 3123-94
Mold	100 ufc/gr ó ml			COVENIN 1337-90
Yeast	500 ufc/gr ó ml			COVENIN 1337-90
Coliformes	<10 ufc/gr ó ml			COVENIN 1086-84
Características Organolépticas				
Color	Characteristic to the peach, and free of foreign materials.			
Smell	Characteristic of the peach, free from any strange smell.			
Flavor	Characteristic to ripe peach, without extraneous materials.			
Aspect	Viscous, homogeneous.			
<b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.				

## Pulp Line

### Strawberry Pulp



The pulp of strawberry is a product that is gets of it portion fleshy of it fruit healthy, fresh and with a grade of maturity right, duly washed and free of waste of pesticide or any other substance harmful; through the pulping process, refined, pasteurized, thus ensuring the inactivity of enzymes and microbial loads.

### Presentation

Capacity of the drum **180 Kg. Net.**





Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	6	-	COVENIN 924-83
Acidity (Citric Acid)	%m/v	0,8	1,1	COVENIN 1151-77
Ratio	-	5,9	-	N/A
pH	-	3	4	COVENIN 1315-79
Viscosity	cps	10000	15000	COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	1000 ufc/gr ó ml			COVENIN 3123-94
Mold	100 ufc/gr ó ml			COVENIN 1337-90
Yeast	500 ufc/gr ó ml			COVENIN 1337-90
Coliformes	<10 ufc/gr ó ml			COVENIN 1086-84
Características Organolépticas				
Color	Characteristic to strawberry, and free of foreign materials.			
Smell	Characteristic of strawberry, free from any strange smell.			
Flavor	Characteristic to ripe strawberry, without extraneous materials.			
Aspect	Viscous, homogeneous.			
<p><b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.</p>				

## Pulp Line

### Sourop Pulp



Soursop pulp is a product obtained from the fleshy portion of the healthy, fresh fruit and with a degree of maturity appropriate, properly washed and free of pesticide residues or any other harmful substance; through the pulping process, refined, pasteurized, thus ensuring the inactivity of enzymes and microbial loads.

### Presentation

Capacity of the drum **180 Kg. Net.**



Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	12	-	COVENIN 924-83
Acidity (Citric Acid)	%m/v	0,5	0,7	COVENIN 1151-77
Ratio	-	18,5	-	N/A
pH	-	3,1	4,2	COVENIN 1315-79
Viscosity	cps	10000	15000	COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	1000 ufc/gr ó ml			COVENIN 3123-94
Mold	100 ufc/gr ó ml			COVENIN 1337-90
Yeast	500 ufc/gr ó ml			COVENIN 1337-90
Coliformes	<10 ufc/gr ó ml			COVENIN 1086-84
Características Organolépticas				
Color	Characteristic to soursop, and free of foreign materials.			
Smell	Characteristic of soursop, free from any strange smell.			
Flavor	Characteristic to ripe soursop, without extraneous materials.			
Aspect	Viscous, homogeneous.			
<b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.				

## Pulp Line

### Guava Pulp



Guava pulp is a product obtained from the fleshy portion of the healthy, fresh fruit and with a degree of maturity appropriate, properly washed and free of pesticide residues or any other harmful substance; through the pulping process, refined, pasteurized, thus ensuring downtime of enzymes and microbial loads.

### Presentation

Capacity of the drum **180 Kg. Net.**



Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	8	-	COVENIN 924-83
Acidity (Citric Acid)	%m/v	0,3	0,7	COVENIN 1151-77
Ratio	-	26,6	-	N/A
pH	-	3,5	4,5	COVENIN 1315-79
Viscosity	cps	10000	15000	COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	1000 ufc/gr ó ml			COVENIN 3123-94
Mold	100 ufc/gr ó ml			COVENIN 1337-90
Yeast	500 ufc/gr ó ml			COVENIN 1337-90
Coliformes	<10 ufc/gr ó ml			COVENIN 1086-84
Características Organolépticas				
Color	Characteristic to guava, and free of foreign materials.			
Smell	Characteristic of guava, free from any strange smell.			
Flavor	Characteristic to ripe guava, without extraneous materials.			
Aspect	Homogeneous.			
<b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.				

## Pulp Line

### Ripe Papaya Pulp



Ripe papaya pulp is a product obtained from the fleshy portion of the healthy, fresh fruit and with a degree of maturity appropriate, properly washed and free of pesticide residues or any other harmful substance; through the pulping process, refined, pasteurized, thus ensuring the inactivity of enzymes and microbial loads.

### Presentation

Capacity of the drum **180 Kg. Net.**



Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	8	13	COVENIN 924-83
Acidity (Citric Acid)	%m/v	-	0,5	COVENIN 1151-77
Ratio	-	-	26	N/A
pH	-	3,5	4,5	COVENIN 1315-79
Viscosity	cps	500	25000	COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	1000 ufc/gr ó ml			COVENIN 3123-94
Mold	100 ufc/gr ó ml			COVENIN 1337-90
Yeast	500 ufc/gr ó ml			COVENIN 1337-90
Características Organolépticas				
Color	Characteristic, perfectly homogeneous and free from foreign materials.			
Smell	Characteristic of the papaya, free of any strange smell.			
Flavor	Characteristic of the papaya ripe and fresh, without materials strange or waste contaminants.			
Aspect	Homogeneous.			
<p><b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.</p>				

## Pulp Line

### Unripe Papaya Pulp



Unripe papaya pulp is a product obtained from the fleshy portion of the healthy, fresh fruit and with a degree of maturity appropriate, properly washed and free of pesticide residues or any other harmful substance; through the pulping process, refined, pasteurized, thus ensuring the inactivity of enzymes and microbial loads.

### Presentation

Capacity of the drum **180 Kg. Net.**





Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	4,8	6,2	COVENIN 924-83
Acidity (Citric Acid)	%m/v	0,05	0,1	COVENIN 1151-77
Ratio	-	48	-	N/A
pH	-	3,7	5,2	COVENIN 1315-79
Viscosity	cps	500	3500	COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	1000 ufc/gr ó ml			COVENIN 3123-94
Mold	100 ufc/gr ó ml			COVENIN 1337-90
Yeast	500 ufc/gr ó ml			COVENIN 1337-90
Características Organolépticas				
Color	Characteristic, perfectly homogeneous and free from foreign materials.			
Smell	Characteristic of the papaya, free of any strange smell.			
Flavor	Characteristic of the papaya unripe and fresh, without materials strange or waste contaminants.			
Aspect	Homogeneous.			
<p><b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.</p>				

## Pulp Line

### Blackberry Pulp



The pulp of blackberry is a product that is gets of the portion fleshy of it fruit healthy, fresh and green, properly washed and free of waste of pesticide or any other substance harmful; through the pulping process, refined, pasteurized, thus ensuring the inactivity of enzymes and microbial loads.

### Presentation

Capacity of the drum **180 Kg. Net.**



Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	6	-	COVENIN 924-83
Acidity (Citric Acid)	%m/v	0,9	2,5	COVENIN 1151-77
Ratio	-	2,6	-	N/A
pH	-	3	4	COVENIN 1315-79
Viscosity	cps	10000	15000	COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	1000 ufc/gr ó ml			COVENIN 3123-94
Mold	100 ufc/gr ó ml			COVENIN 1337-90
Yeast	500 ufc/gr ó ml			COVENIN 1337-90
Características Organolépticas				
Color	Characteristic to blackberry, and free of materials foreign.			
Smell	Characteristic of the blackberry, free of any strange smell.			
Flavor	Characteristic of the blackberry ripe and fresh, without materials strange or waste contaminants.			
Aspect	Homogeneous.			
<p><b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.</p>				

## Pulp Line

### Passion Fruit Pulp



Passion fruit pulp is a product that is derived from the fleshy portion of the fruit healthy, fresh and green, properly washed and free of residues of pesticides or other harmful substances; through the process of depulped, refined and pasteurized ensuring so the inactivity of enzymes and loads microbial.

### Presentation

Capacity of the drum **180 Kg. Net.**



Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	12	-	COVENIN 924-83
Acidity (Citric Acid)	%m/v	2	4,5	COVENIN 1151-77
Ratio	-	2,88	6,5	N/A
pH	-	2,8	3,9	COVENIN 1315-79
Viscosity	cps	1000	2500	COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	1000 ufc/gr ó ml			COVENIN 3123-94
Mold	100 ufc/gr ó ml			COVENIN 1337-90
Yeast	500 ufc/gr ó ml			COVENIN 1337-90
Características Organolépticas				
Color	Characteristic to passion fruit, and free of materials foreign.			
Smell	Characteristic of the passion fruit, free of any strange smell.			
Flavor	Characteristic of the passion fruit ripe and fresh, without materials strange or waste contaminants.			
Aspect	Homogeneous.			
<p><b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.</p>				

## Pulp Line

### Tamarind Pulp



Tamarind pulp is a product that is derived from the fleshy portion of the fruit healthy, fresh and green, properly washed and free of residues of pesticides or other harmful substances; through the pulping process, refined, pasteurized, thus ensuring the inactivity of enzymes and microbial loads.

### Presentation

Capacity of the drum **180 Kg. Net.**



Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	15	18	COVENIN 924-83
Acidity (Citric Acid)	%m/v	2,5	-	COVENIN 1151-77
Ratio	-	-	7,2	N/A
pH	-	2,4	4,1	COVENIN 1315-79
Viscosity	cps	10000	15000	COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	1000 ufc/gr ó ml			COVENIN 3123-94
Mold	100 ufc/gr ó ml			COVENIN 1337-90
Yeast	500 ufc/gr ó ml			COVENIN 1337-90
Características Organolépticas				
Color	Characteristic to tamarind, and free of materials foreign.			
Smell	Characteristic of the tamarind, free of any strange smell.			
Flavor	Characteristic of the tamarind ripe and fresh, without materials strange or waste contaminants.			
Aspect	Homogeneous.			
<p><b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.</p>				

## Pulp Line

### Tomato Pulp



Tomato pulp is a product that is derived from the fleshy portion of the fruit healthy, fresh and green, properly washed and free of residues of pesticides or other harmful substances; through the pulping process, refined, pasteurized, thus ensuring the inactivity of enzymes and microbial loads.

### Presentation

Capacity of the drum **180 Kg. Net.**





Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	0,2	
Heavy	Pb	mg/kg	1	
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	7		COVENIN 924-83
Acidity (Citric Acid)	%m/v	0,65	0,75	COVENIN 1151-77
Ratio	-	10,76	12	N/A
pH	-	4	4,5	COVENIN 1315-79
Viscosity	cps	6000	12000	COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	1000 ufc/gr ó ml			COVENIN 3123-94
Mold	100 ufc/gr ó ml			COVENIN 1337-90
Yeast	500 ufc/gr ó ml			COVENIN 1337-90
Características Organolépticas				
Color	Characteristic to the tomato, and free of materials foreign.			
Smell	Characteristic of the tomato, free of any strange smell.			
Flavor	Characteristic of the tomato ripe and fresh, without materials strange or waste contaminants.			
Aspect	Homogeneous.			
<p><b>Note:</b> At the client's request, a representative sample of each lot will be provided for the respective analysis, based on the sampling plan for normal inspection as established in National Standards COVENIN 1338-86.</p>				

# Concentrated

Fruity Fast 1+4



## Concentrated Fruity Fast Line 1+4

### 1+4 Guava Concentrate



1+4 Guava concentrate is obtained through the process of mixing, guava pulp more sugar, citric acid, ascorbic acid and water to a concentration at 50 ° Brix. Being obtained from fruit guava pulp you healthy, fresh and with a degree of maturity appropriate, properly washed and free of pesticide residues or any other harmful substance.

### Presentation

½ Gallon of **1.8 Litres**

Box of 6 Units

### Life Time

6 months



Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	50 +/- 0,5		COVENIN 924-83
Acidity (Citric Acid)	%m/v	1,15 +/- 0,2		COVENIN 1151-77
Ratio	-	43,5 +/-0,5		N/A
Suspension Solids	% Pulps			COVENIN 1343-78
pH	-			COVENIN 1315-79
Viscosity	cps			COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	1000 ufc/gr ó ml			COVENIN 3123-94
Mold	100 ufc/gr ó ml			COVENIN 1337-90
Yeast	1000 ufc/gr ó ml			COVENIN 1337-90
Características Organolépticas				
Color	Characteristic, perfectly homogeneous and free from foreign materials.			
Smell	Characteristic of guava, free from any strange smell.			
Flavor	Characteristic to guava ripe and fresh, without materials strange or waste contaminants.			
Aspect	Homogeneous.			
<b>Recommendation:</b> Mix one (1) part of the product with four (4) equal parts of water.				

## Concentrated Fruity Fast Line 1+4

### 1+4 Pineapple Concentrate



1+4 pineapple concentrate is obtained through the process of mixing, pineapple concentrate more sugar, citric acid, ascorbic acid and water to a concentration at 49° Brix. Concentrate pineapple fruit from being healthy, fresh and with a degree of maturity appropriate, properly washed and free of pesticide residues or any other harmful substance.

### Presentation

½ Gallon of **1.8 Litres**

Box of 6 Units

### Life Time

6 months



Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	49,5 +/- 0,5		COVENIN 924-83
Acidity (Citric Acid)	%m/v	2,00 +/- 0,2		COVENIN 1151-77
Ratio	-	24,5 +/-0,5		N/A
Suspension Solids	% Pulps			COVENIN 1343-78
pH	-			COVENIN 1315-79
Viscosity	cps			COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	1000 ufc/gr ó ml			COVENIN 3123-94
Mold	100 ufc/gr ó ml			COVENIN 1337-90
Yeast	1000 ufc/gr ó ml			COVENIN 1337-90
Características Organolépticas				
Color	Characteristic, perfectly homogeneous and free from foreign materials.			
Smell	Characteristic of pineapple, free from any strange smell.			
Flavor	Characteristic to pineapple ripe and fresh, without materials strange or waste contaminants.			
Aspect	Homogeneous.			
<b>Recommendation:</b> Mix one (1) part of the product with four (4) equal parts of water.				

## Concentrated Fruity Fast Line 1+4

### 1+4 Tamarind Concentrate



1+4 Tamarind concentrate is obtained through the process of mixing, tamarind pulp more sugar, citric acid, ascorbic acid and water to a concentration at 53 ° Brix. The tamarind pulp obtained from fruits to be healthy, fresh and with a degree of maturity adequate and free of pesticide residues or any other substance.

### Presentation

½ Gallon of **1.8 Litres**

Box of 6 Units

### Life Time

6 months



Contaminants					
Analysis		Unity	Values		Analysis method
			Minimum	Maximum	
Pesticide Residues		mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3	
Heavy	Pb	mg/kg	-	10	
Physical Chemical Requirements					
Analysis		Unity	Values		Analysis method
			Minimum	Maximum	
Soluble Solids		°Bx	49,5 +/- 0,5		COVENIN 924-83
Acidity (Citric Acid)		%m/v	2,00 +/- 0,2		COVENIN 1151-77
Ratio		-	24,5 +/-0,5		N/A
Suspension Solids		% Pulps			COVENIN 1343-78
pH		-			COVENIN 1315-79
Viscosity		cps			COVENIN 2181-84
Microbiological Requirements					
Analysis		Values ??(Maximum)			Analysis method
Aerobic Mesofilos		1000 ufc/gr ó ml			COVENIN 3123-94
Mold		100 ufc/gr ó ml			COVENIN 1337-90
Yeast		1000 ufc/gr ó ml			COVENIN 1337-90
Características Organolépticas					
Color		Characteristic, perfectly homogeneous and free from foreign materials.			
Smell		Characteristic of tamarind, free from any strange smell.			
Flavor		Characteristic to tamarind ripe and fresh, without materials strange or waste contaminants.			
Aspect		Homogeneous.			
<b>Recommendation:</b> Mix one (1) part of the product with four (4) equal parts of water.					



## Concentrated Fruity Fast Line 1+4

### 1+4 Peach Concentrate



1+ 4 peach concentrate is obtained through the process of mixing, peach pulp more sugar, citric acid, ascorbic acid and water to a concentration at 55 ° Brix. Being the pulp of peach obtained of fruits healthy, fresh and with a grade of maturity appropriate, properly washed and free of waste of pesticides or any other substance harmful.

### Presentation

½ Gallon of **1.8 Litres**

Box of 6 Units

### Life Time

6 months



Contaminants				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Pesticide Residues	mg/kg	-	-	CODEX (FAO)
Metals	As	mg/kg	-	3
Heavy	Pb	mg/kg	-	10
Physical Chemical Requirements				
Analysis	Unity	Values		Analysis method
		Minimum	Maximum	
Soluble Solids	°Bx	55,4 +/- 0,5		COVENIN 924-83
Acidity (Citric Acid)	%m/v	1,6 +/- 0,2		COVENIN 1151-77
Ratio	-	34,6 +/- 0,5		N/A
Suspension Solids	% Pulps			COVENIN 1343-78
pH	-			COVENIN 1315-79
Viscosity	cps			COVENIN 2181-84
Microbiological Requirements				
Analysis	Values ??(Maximum)			Analysis method
Aerobic Mesofilos	1000 ufc/gr ó ml			COVENIN 3123-94
Mold	100 ufc/gr ó ml			COVENIN 1337-90
Yeast	1000 ufc/gr ó ml			COVENIN 1337-90
Características Organolépticas				
Color	Characteristic, perfectly homogeneous and free from foreign materials.			
Smell	Characteristic of peach, free from any strange smell.			
Flavor	Characteristic to peach ripe and fresh, without materials strange or waste contaminants.			
Aspect	Homogeneous.			
<b>Recommendation:</b> Mix one (1) part of the product with four (4) equal parts of water.				

# Venfruta





Also has is a brand of tomato juice, a drink of high quality made from the best ingredients containing vitamins, antioxidants and other nutrients necessary for feeding.



<b>Presentation: Glass</b>	<b>250cm<sup>3</sup></b>
<b>Units for Boxes</b>	<b>24</b>
<b>Stowage</b>	<b>84</b>
<b>Life Useful</b>	<b>6 months</b>

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FRUTTECH



## Our Experience in Fruttech

Fruttech is dedicated to the manufacture and marketing of juices, Nectars and drinks in the market of long duration. Fruttech have Premium brands like:



## Fill Line glass 1L and Tin 340cm 3

### Shake-It

Shake-it is a fruit nectar Premium, made with much more natural pulp (from 26% to 34%), as well as being a drink free from preservatives and/or additives artificial. with the greatest variety of flavors on the market; offers more flavor and the amount of vitamin C and fiber required for daily consumption. They come in several versions, both with sugar as light.

<b>Presentatin: Glass</b>	<b>1 Litre</b>	<b>Presentation: Tin</b>	<b>340 cm<sup>3</sup></b>
<b>Units for Boxes</b>	<b>12</b>	<b>Units for Boxes</b>	<b>24</b>
<b>Stowage</b>	<b>55</b>	<b>Stowage</b>	<b>110</b>
<b>Life Useful</b>	<b>6Months</b>	<b>Life Useful</b>	<b>6Months</b>

# Shake-it



## SHAKE IT Glass 1L



# Shake-it *light*



SHAKE IT Tin 340cm<sup>3</sup>



## Fill Line glass 1L and glass 350cm 3

### Nativo Fresko

Nativo Fresko is an ideal beverage to refresh your best moments with the flavors of the fruits of our mountain, it comes to delight us with their three flavors: lemonade, strawberry, Orange and soon Papelón with lemon and Tangerine flavor.

<b>Presentation :Glass</b>	<b>1 Litre</b>	<b>350 cm<sup>3</sup></b>
<b>Units for Boxes</b>	<b>12</b>	<b>24</b>
<b>Stowage</b>	<b>55</b>	<b>84</b>
<b>Life Useful</b>	<b>1 Year</b>	



NATIVO FRESKO Glass 350cm<sup>3</sup>



## NATIVO FRESKO Glass 1 Litre



## Doypack 330 cm<sup>3</sup> Fill Line

### Nativo

Nativo comes to offer NECTARS with innovative and traditional flavors with a practical and fun packaging. Their innovative flavours are: orange juice, banana-strawberry, pineapple, blackberry, orange-passion fruit, soursop, tamarind, passion fruit and guava.

<b>Presentation: Doypack</b>	<b>330 cm<sup>3</sup></b>
<b>Units for Boxes</b>	<b>24</b>
<b>Stowage</b>	<b>52</b>
<b>Life Useful</b>	<b>6 months</b>



# NATIVO



NATIVO Doypack 330 cm<sup>3</sup>

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*Industrias*  
**EL CAIMÁN** S.A.

J-40394102-5



## Our Experience in Industrias El Caimán

Industrias El Caimán is dedicated to the manufacture and development of brands and own formulas of alcoholic beverages to the national and international market, seeking to represent innovative and creative transformation in the development of our spirits. Add knowledge and experience to create brands unique in the market of Spirits. As part of their products we have:





## Liki Liki "Pure cane" fill line

Spirit drink dry

**Presentation:** Glass

**NET Content:** 0,70L

**Alcoholic degree:** 39° GL



## Liki Liki Filling Line

Spirit drink dry

**Presentation:** Pet

**NET Content:** 0,35L; 0,70L y 1L



BES de 32°  
with caramelina

BES de 31°

BES de 30°  
anisado

## Tiuna Filling Line

Liquor Brandy and Cocuy

**Presentation:** Pet

**NET Content:** 0,35L; 0,70L y 1L



Liquor Brandy of  
39° G.L



Liquor Cocuy of  
40°

## Atracción Fill Line

Vodka Liquor

**Presentatin:** Glass

**NET Content:** 0,70L



30° G.L vodka  
liqueur flavored  
Strawberry



30° G.L vodka  
liqueur lemon  
flavor



30° G.L vodka  
liqueur flavored  
guarana

## Camarita Fill Line

Liquor of 40°

**Presentation:** Pet

**NET Content:** 0,35L; 0,70L y 1L



## Línea de llenado Caimán

Aguardiente de 40°

**Presentación:** Pet

**Contenido neto:** 0,35L; 0,70L y 1L



## Línea de llenado Caña Lisa Roja

Bebida Espirituosa Seca de 31°

**Presentación:** Pet

**Contenido neto:** 0,35L; 0,70L y 1L



## Línea de llenado Toro Rojo

Licor de Brandy de 40°

**Presentación:** Vidrio

**Contenido neto:** 0,35L y 0,70L







ALKES

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