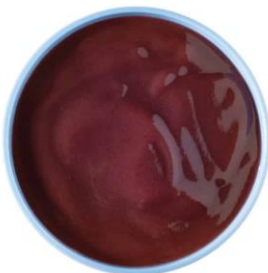


Fruit Juice Concentrate - Puree





SPECIFICATION OF APPLE JUICE CONCENTRATE

Product :	Apple Juice
Origin :	
Analytical :	
Brix :	70 ± 0.5 g/100 g
Acidity :	1.2– 2 (g/100 ml)
N.T.U :	Max 2 (at brix 12)
Colour :	Min 50 (440 nm at brix 12)
Clarity :	> 95 (625 nm at brix 12)
pH :	3.0 –4.0
Patulin :	<50 ppb (at brix 11.2)
Strach Test :	Negative
Pectin :	Negative



<i>SENSORIAL TEST</i>	
Appearance :	Clear, Natural
Taste :	Sweet, Natural
Aroma :	Natural
Color :	Natural (Yellow)

<i>MICROBIOLOGIC TEST</i>	
Total Plate count :	<500 (PCA)
Yeast & Mould :	<100
Coliform :	Absent

SHELF LIFE: 2 YEARS AFTER PRODACTION

PACKING : 265 – 280 KG ASEPTIC BAGS IN METAL DRUMS

STORANGE CONDITION : +4 CENTIGRADE



Product Technical Specifications:

Barberry Concentrate Technical Specifications		
No.	Characteristics	Measurement Limit
1	Taste and Smell	Barberry Concentrate should have its own taste and smell and be free of any foreign taste and smell, sourness, moldiness and burning.
2	Color	Barberry concentrate should have the color of ripe red barberry.
3	Foreign Material	Negative
4	Brix at 20 Degrees Celsius (grams per hundred grams)	Min 63
5	Density at 20 degrees Celsius	1.330
6	Total Ash (grams per hundred milliliters)	1.5-2
7	Total Acidity in terms of Malic Acid (grams per hundred grams)	5.5-9.5
8	PH	2.8-3
9	Regenerating Sugars (grams per hundred milliliters)	Min 40
10	Ethyl Alcohol after the product reaches natural Brix (grams per hundred milliliters)	Max 0.15
11	Free sulfur anhydride SO ₂ after dilution and reaching natural concentration (mg/kg)	Max 10

Microbiology:

Microbiology of Barberry Concentrate			
Measurement Limit	Unit	Characteristics	No.
100	(cfu/ml)	Aerobic Bacteria	1
10	(cfu/ml)	Acid Resistant Bacteria	2
10	(cfu/ml)	Mold	3
10	(cfu/ml)	Yeast	4





Product Technical Specifications:

Pineapple Juice Concentrate Technical Specifications		
No.	Characteristics	Measurement Limit
1	Taste and Smell	Pineapple Juice Concentrate should have its own taste and smell and be free of any foreign taste and smell, sourness, moldiness and burning.
2	Color	Pineapple Juice Concentrate should have a natural color and special to the variety of Pineapple used.
3	Foreign Material	Negative
4	Brix at 20 Degrees Celsius (grams per hundred grams)	Min 30
5	Total Ash (grams per hundred milliliters)	0.22-.45
6	Total Acidity in terms of Citric Acid (grams per hundred milliliters)	0.32-1.15
7	Sugar-free extract (grams per liter)	15-40
8	PH	2.5-4
9	Regenerating Sugars (grams per hundred milliliters)	Min 20
10	Ethyl Alcohol after the product reaches natural Brix (grams per hundred milliliters)	Max 0.15
11	Formalin number (0.1 M sodium ml per 100 ml)	8-20
12	Hydroxymethylfurfural (mg/liter)	Max 20
13	Glucose (grams per liter)	15-40
14	Fructose (grams per liter)	15-40
15	Glucose to fructose ratio	0.8-1.25
16	Sucrose (grams per liter)	25-80
17	Edible preservatives (benzoic acid and sorbic acid)	Negative
18	Artificial sweetener	Negative
19	Artificial food coloring	Negative
20	Free sulfur anhydride SO ₂ after dilution and reaching natural concentration (mg/kg)	Max 10

Microbiology:

Microbiology of Pineapple Juice Concentrate			
Measurement Limit	Unit	Characteristics	No.
100	(cfu/ml)	Aerobic Bacteria	1
10	(cfu/ml)	Acid Resistant Bacteria	2
10	(cfu/ml)	Mold	3
10	(cfu/ml)	Yeast	4



Product Technical Specifications:

Strawberry Juice Concentrate Technical Specifications		
No.	Characteristics	Measurement Limit
1	Taste and Smell	Strawberry Juice Concentrate should have its own taste and smell and be free of any foreign taste and smell, sourness, moldiness and burning.
2	Color	Strawberry Juice Concentrate should have a natural color and special to the variety of Strawberry used.
3	Foreign Material	Negative
4	Brix at 20 Degrees Celsius (grams per hundred grams)	Min 60
5	Density at 20 degrees Celsius	1.30
6	Total Ash (grams per hundred milliliters)	Max 1.5
7	Total Acidity in Terms of Malic Acid (grams per hundred milliliters)	4.5-8
8	PH	3-3.5
9	Regenerating Sugars (grams per hundred milliliters)	Min 32
10	Ethyl Alcohol after the product reaches natural Brix (grams per hundred milliliters)	Max 0.15
11	Formalin Number (grams per hundred milliliters)	Min 40
12	Free sulfur anhydride SO ₂ after dilution and reaching natural concentration (mg/kg)	Max 10

Microbiology:

Microbiology of Strawberry Juice Concentrate			
Measurement Limit	Unit	Characteristics	No.
100	(cfu/ml)	Aerobic Bacteria	1
10	(cfu/ml)	Acid Resistant Bacteria	2
10	(cfu/ml)	Mold	3
10	(cfu/ml)	Yeast	4
The Maximum Amount of Metal Pollutants in Strawberry Juice Concentrate			
Measurement Limit	Unit	Characteristics	No.
0.2	(Mg/Kg)	Arsenic (AS)	1
0.1	(Mg/Kg)	Lead (Pb)	2
5	(Mg/Kg)	copper (Cu)	3
200	(Mg/Kg)	Tin (Sn)	6







homemade
LEMONADE
CONCENTRATE
02/07/23









Product Technical Specifications:

Apple Juice Concentrate Technical Specifications		
No.	Characteristics	Measurement Limit
1	Color	Apple Juice Concentrate should have a natural color and specific to the variety of apple used.
2	Taste and Smell	Apple concentrate should have its own taste and smell and be free of any foreign taste and smell, sourness, mold and burn.
3	Foreign Material	Negative
4	Brix at 20 Degrees Celsius (grams per hundred grams)	70
5	Density at 20 Degrees Celsius	1.35
6	Total Ash (grams per hundred milliliters)	1.2-3.5
7	Total Acidity in Terms of Malic Acid (grams per hundred milliliters)	1-2.5
8	PH	3-4
9	Regenerating Sugars (grams per hundred milliliters)	Min 48
10	Ethyl Alcohol after the product reaches natural Brix (grams per hundred ml)	Max 0.15
11	Formalin Number (grams per hundred milliliters)	Min 10
12	Sucrose (grams per hundred milliliters)	Max 15
13	Hydroxymethylfurfural after the product reaches natural brix (mg/kg)	Max 10
14	Free sulfur anhydride SO ₂ after dilution and reaching natural concentration (mg/kg)	Max 10
15	Allowable limit of patulin in concentrate after dilution and reaching normal concentration (µg/kg)	Max 50

Microbiology:

Microbiology of Apple Juice Concentrate			
Measurement Limit	Unit	Characteristics	No.
100	(cfu/gr)	Aerobic Bacteria	1
10	(cfu/gr)	Acid Resistant Bacteria	2
10	(cfu/gr)	Mold	3
0	(cfu/gr)	Yeast	4

Product Technical Specifications:

Carrot Juice Concentrate Technical Specifications		
No.	Characteristics	Measurement Limit
1	Color	Carrot Juice Concentrate should have a natural color specific to the variety of carrot used.
2	Taste and Smell	Carrot Juice Concentrate should have its own taste and smell and be free of any foreign taste and smell, sourness, moldiness and burning.
3	Foreign Material	Negative
4	Brix at 20 Degrees Celsius (grams per hundred grams)	Min 40
6	Total Acidity in Terms of Citric Acid (grams per hundred grams)	0.2-2
7	PH	4-6
8	Regenerating Sugars (grams per hundred milliliters)	Min 10
9	Ethyl Alcohol after the product reaches natural Brix (grams per hundred ml)	Max 0.15
10	Formalin Number (milliliters per hundred milliliters)	Min 100
11	Sucrose (grams per hundred milliliters)	Max 10
12	Free sulfur anhydride SO ₂ after dilution and reaching natural concentration (mg/kg)	Max 10

Microbiology:

Microbiology of Carrot Juice Concentrate			
Measurement Limit	Unit	Characteristics	No.
100	(cfu/gr)	Aerobic Bacteria	1
10	(cfu/gr)	Acid Resistant Bacteria	2
10	(cfu/gr)	Mold	3
10	(cfu/gr)	Yeast	4

Product Technical Specifications:

Kiwi Juice Concentrate Technical Specifications		
No.	Characteristics	Measurement Limit
1	Color	Kiwi Juice Concentrate should have a natural color, specific to kiwi fruit, from deep green to pale green.
2	Taste and Smell	Kiwi Juice Concentrate should have its own taste and smell and be free of any foreign taste and smell, sourness, mold and burn.
3	Foreign Material	Negative
4	Brix at 20 Degrees Celsius (grams per hundred grams)	Min 50
5	Dry residue (grams per hundred grams)	Min 55
6	Total Acidity in Terms of Citric Acid (grams per hundred grams)	Max 10
7	PH	2.7-3.8
8	Regenerating Sugars (grams per hundred milliliters)	Min 35
9	Ethyl Alcohol after the product reaches natural Brix (grams per hundred ml)	Max 0.15
10	Formalin Number (milliliters per hundred milliliters)	Min 30
11	Sucrose (grams per hundred milliliters)	Max 5
12	Free sulfur anhydride SO ₂ after dilution and reaching natural concentration (mg/kg)	Max 10
13	Hydroxymethylfurfural after Reaching Natural Brix (mg/kg)	Max 0.6

Microbiology:

Microbiology of Kiwi Juice Concentrate			
Measurement Limit	Unit	Characteristics	No.
100	(cfu/gr)	Aerobic Bacteria	1
10	(cfu/gr)	Acid Resistant Bacteria	2
10	(cfu/gr)	Mold	3
10	(cfu/gr)	Yeast	4

Product Technical Specifications:

Lemon Juice Concentrate Technical Specifications		
No.	Characteristics	Measurement Limit
1	Taste and Smell	Lemon Juice Concentrate should have its own taste and smell and be free of any foreign taste and smell, sourness, moldiness and burning.
2	Color	Lemon Juice Concentrate should have a natural color and special to the variety of lemon used.
3	Foreign Material	Negative
4	Brix at 20 Degrees Celsius (grams per hundred grams)	Min 37
5	Total Acidity in terms of Citric Acid (grams per hundred grams)	Min 23
6	PH	1.8-2.8
7	Regenerating Sugars (grams per hundred milliliters)	Min 7
8	Ethyl Alcohol after the product reaches natural Brix (grams per hundred milliliters)	Max 0.15
9	Formalin number (grams per hundred milliliters)	Min 65
10	Sucrose (grams per hundred milliliters)	Max 1
11	Free sulfur anhydride SO ₂ after dilution and reaching natural concentration (mg/kg)	Max 10

Microbiology:

Microbiology of Lemon Juice Concentrate			
Measurement Limit	Unit	Characteristics	No.
100	(cfu/ml)	Aerobic Bacteria	1
10	(cfu/ml)	Acid Resistant Bacteria	2
10	(cfu/ml)	Mold	3
10	(cfu/ml)	Yeast	4







Product Technical Specifications:

Mango Juice Concentrate Technical Specifications		
No.	Characteristics	Measurement Limit
1	Color	Mango Juice Concentrate should have a natural color, specific to Mango fruit.
2	Taste and Smell	Mango Juice Concentrate should have its own taste and smell and be free of any foreign taste and smell, sourness, mold and burn.
3	Foreign Material	Negative
4	Brix at 20 Degrees Celsius (grams per hundred grams)	Min 28
5	Density (grams per hundred grams)	Min 1.86
6	Dry residue (grams per hundred grams)	Min 29
7	Total Acidity in Terms of Citric Acid (grams per hundred grams)	Max 0.4
8	PH	3.5-4.2

Microbiology:

Microbiology of Mango Juice Concentrate			
Measurement Limit	Unit	Characteristics	No.
100	(cfu/gr)	Aerobic Bacteria	1
10	(cfu/gr)	Acid Resistant Bacteria	2
10	(cfu/gr)	Mold	3
10	(cfu/gr)	Yeast	4

Product Technical Specifications

Pomegranate Juice Concentrate Technical Specifications		
No.	Characteristics	Measurement Limit
1	Taste and Smell	Pomegranate Juice Concentrate should have its own taste and smell and be free of any foreign taste and smell, sourness, moldiness and burning.
2	Color	Pomegranate Juice Concentrate should have a natural color specific to the variety of pomegranate used.
3	Foreign Material	Negative
4	Brix at 20 Degrees Celsius (grams per hundred grams)	Min 60
5	Density at 20 Degrees Celsius	Min 1.280
6	Total Ash (grams per hundred milliliters)	1.3-3.5
7	Total Acidity in Terms of Malic Acid (grams per hundred milliliters)	4-7
8	PH	2.5-3.5
9	Regenerating Sugars (grams per hundred milliliters)	Min 40
10	Ethyl Alcohol after the product reaches natural Brix (grams per hundred ml)	Max 0.15
11	Formalin Number (grams per hundred milliliters)	Min 35
12	Tannin after the product reaches natural brix (grams per hundred grams)	Max 1
13	Sucrose (grams per hundred milliliters)	Max 4
14	Hydroxymethylfurfural after the product reaches natural brix (mg/kg)	Max 10
15	Free sulfur anhydride SO ₂ after dilution and reaching natural concentration (mg/kg)	Max 10

Microbiology:

Microbiology of Pomegranate Juice Concentrate			
Measurement Limit	Unit	Characteristics	No.
100	(cfu/gr)	Aerobic Bacteria	1
10	(cfu/gr)	Acid Resistant Bacteria	2
10	(cfu/gr)	Mold	3
10	(cfu/gr)	Yeast	4

Product Technical Specifications:

Grape Juice Concentrate Technical Specifications		
No.	Characteristics	Measurement Limit
1	Taste and Smell	Grape Juice Concentrate should have its own taste and smell and be free of any foreign taste and smell, sourness, moldiness and burning.
2	Color	Grape Juice Concentrate should have a natural color and special to the variety of grapes used.
3	Foreign Material	Negative
4	Brix at 20 Degrees Celsius (grams per hundred grams)	Min 60
5	Density at 20 degrees Celsius	1.280
6	Total Ash (grams per hundred milliliters)	Max 0.4
7	Total Acidity in Terms of Malic Acid (grams per hundred milliliters)	0.8-2.3
8	PH	2.8-4
9	Regenerating Sugars (grams per hundred milliliters)	Min 45
10	Ethyl Alcohol after the product reaches natural Brix (grams per hundred milliliters)	Max 0.5
11	Formalin Number (grams per hundred milliliters)	Min 20
12	Sucrose (grams per hundred milliliters)	Max 5
13	Free sulfur anhydride SO ₂ after dilution and reaching natural concentration (mg/kg)	Max 10

Microbiology:

Microbiology of Grape Juice Concentrate			
Measurement Limit	Unit	Characteristics	No.
100	(cfu/ml)	Aerobic Bacteria	1
10	(cfu/ml)	Acid Resistant Bacteria	2
10	(cfu/ml)	Mold	3
10	(cfu/ml)	Yeast	4

Product Technical Specifications:

Cherry Juice Concentrate Technical Specifications		
No.	Characteristics	Measurement Limit
1	Color	Cherry Juice Concentrate should have a natural color and specific to the variety of apple used.
2	Taste and Smell	Cherry Juice Concentrate should have its own taste and smell and be free of any foreign taste and smell, sourness, mold and burn.
3	Foreign Material	Negative
4	Brix at 20 Degrees Celsius (grams per hundred grams)	Min 60
5	Density at 20 Degrees Celsius	Min 1.280
6	Total Ash (grams per hundred milliliters)	1.3-4
7	Total Acidity in Terms of Malic Acid (grams per hundred milliliters)	2.8-12
8	PH	2.5-4
9	Regenerating Sugars (grams per hundred milliliters)	Min 22
10	Ethyl Alcohol after the product reaches natural Brix (grams per hundred ml)	Max 0.15
11	Formalin Number (grams per hundred milliliters)	Min 60
12	Sucrose (grams per hundred milliliters)	Max 5.5
14	Free sulfur anhydride SO ₂ after dilution and reaching natural concentration (mg/kg)	Max 10

Microbiology:

Microbiology of Cherry Juice Concentrate			
Measurement Limit	Unit	Characteristics	No.
100	(cfu/gr)	Aerobic Bacteria	1
10	(cfu/gr)	Acid Resistant Bacteria	2
10	(cfu/gr)	Mold	3
10	(cfu/gr)	Yeast	4



