



QUALITY SPECIFICATION (ORGANIC)

Product name: **ORGANIC CLARIFIED APPLE JUICE CONCENTRATE70Bx**

1. Product description:

Apple Juice Concentrate with no signs of fermentation, produced from ripe fruits with no signs of rotteness, designed for juices, nectars and beverages production. The product is produced exclusively from the fruit and does not contain additives, colorants, sugars or preservatives (according 2001/112/EC).

2. Process description:

The juice is obtained from the fruit by mechanical processes and concentrated by the physical removal of a part of the water. The total process (all steps of production) is described considering a HACCP concept and comply with GMP (Good Manufacturing Practice) including quality checks and full traceability.

3. Purpose:

The starting material for the production of fruit juices and beverages. To be consumed after dilution in proper proportions, after filtration and pasteurization. The product of general use. (no vulnerable consumers).

4. Inappropriate use of the product:

- Improper dilution of the concentrate or no dilution.
- Storage condition not according to specification.

5. Product characteristics (visual, sensory appraisal):

Lp.	Parameter	Required value
1	Colour/ appearance	Typical for apple juice, dense, almost clear liquid
2	Flavour	Typical for apple juice, with no strange odors, fermentation, molding odor
3	Taste	Typical apple juice, with no strange flavors

6. Chemical and physical characteristics:

	Parameter	Required Value	Methodology
1.	Extract not corrected (Brix), %, [20° C]	70,0-72,0 (+/-0,2)	PN-EN 12143:2000, IFU no 8
2.	General Acidity in malic acid %	3,0-4,5	PN-EN 12147:2000, IFU no 3
3.	Turbidity, FNU, Hach,@11,2Bx	<5,0	Own methodology
4.	Colour (Abs 420 nm)	0,200-0,900	
5.	Patulin, HPLC,@11,2 Bx	< 30µg/l	PN-EN 14177 :2005
6.	Test for Pectin (acidified alcohol)	negative	
7.	Test for Starch (iodine)	negative	
8.	Hydroxymethylfurfural (HMF), mg / l	less than 5,0	
9.	Sediment	free from sediment	
10.	The impurities of vegetable origin	free from impurities of vegetable origin	
11.	Mineral impurities	free from mineral impurities	
Other parameters – in accordance with AIJN Code of Practice			

7. Microbiological characteristics:

	Parameter	Required Value	Methodology
1.	Total viable count	<500/ml	PN-ISO 4833
2.	Yeast	<300/ml	PN-EN ISO7954:1999
3.	Molds	< 50/ml	PN-EN ISO7954:1999
4.	Pathogens Salmonella Staphylococcus aureus Escherichia coli Listeria monocytogenes Bacillus cereus	Negative in 25 g Negative in 10 g Negative in 10 g Negative in 25 g <1,0× 10/g	PN-EN ISO6579:2003 PN-EN ISO 6888-3:2004 PN-ISO 7251:2006 PN-EN ISO 11290-1:1999 PN-EN ISO 7932:2005

8. Packaging and content: bulk in stainless steel tanks (tanks must be labeled "for foodstuffs")

To be discussed with a Buyer

9. Period of minimal shelf life:

12 months after manufacture date

10. Dangerous good and hazardous material information

No dangerous good.

No hazardous material.

11. Disclaimer

This product specification describes the composition and properties of our product to the best of our knowledge. It replaces all previous version and is valid without signature. Due to raw material variations deviations from this specification may occur within good manufacturing practise in order to standardize our product. This product and its ingredient conform to European food law requirements. The permissibility of our product may be limited to certain applications. The responsibility for the microbiological stability of the foodstuff made with our products lies with the user.