

ORGANIC APPLE CONCENTRATE

DESCRIPTION

This concentrate is made from fresh, organic, ripe apples. The fruits are washed, selected, pressed and the juice is concentrated by evaporation of the water to the level required.

The raw material is clean, organic, freshly harvested, ripe and whole.

The product does not contain added thickeners, sugars, salt, colours and flavours. The product is free of foreign material.

The finished product has a typical flavour, taste and smell of concentrated apple pulp. Foreign taste and smell are absent.

BOTANICAL SPECIES

Malus domestica

CERTIFICATION, ORIGIN, GMO, ALLERGENS

Certified by SKAL, NOP

Origin Turkey

GMO free

Allergens none

CHEMICAL

| | |
|---------------------------------------------|--------------------|
| Total soluble solids uncorrected 20 °C: | 70.0 +/- 1.0 °Brix |
| Acidity expressed as tartaric acid at pH=8: | 1 9.0 - 20.0 g/kg |
| pH: | 3.5 - 4.5 |
| Colour measured at 440 nm (11.2 °Brix): | min. 20 T% |
| Clarity measured at 625 nm (11.2 °Brix): | min. 90 T% |
| Turbidity measured at 11.2 °Brix: | max. 5 NTU |

MICROBIOLOGICAL ANALYSES:

| | |
|----------------------------------------------|-----------------|
| Total Plate Count at 70.0 +/- 1.0 | <1.000 CFU/g |
| Yeast at 70.0 +/- 1.0 | <100 CFU/g |
| Moulds at 70.0 +/- 1.0 | <100 CFU/g |
| E-coli and other choliforms at 70.0 +/- 1.0: | Negative in 1 g |
| Patuline at 11.2 Brix | <10 ppb |

PACKAGING:

Packaging material: Metal drum X 265 kg

Can X 25 kg

Aseptic Bag-in-drum 250 kg

Aseptic Bag-in-box 25 kg

Container X 1000 kg

STORAGE CONDITIONS-SHELF LIFE:

Storage conditions (unopened): Chilled

Recommended (storage) temperature: 0-+5 °C

BBD after production: 24 Months

(Shelf life after production (0-+5°C))

SOME DETAILS MAY CHANGE WITHOUT ADVISE

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