

Natural Pomegranate Concentrate

The Fruit : The pomegranate is native from Iran to the Himalayas in northern India and was cultivated and naturalized over the whole Mediterranean region since ancient times. It is widely cultivated throughout India. The tough, leathery skin or rind is typically yellow overlaid with light or deep pink or rich red. The inside of the fruit is separated in to compartment packed with sacs filled with sweetly acid, juicy, red, pink or whitish pulp or aril. Only the seeds, with their sweet-tart flavor are edible. To get the best quality, high temperatures are essential during the Pomegranate fruiting period.

Variety : Hybrid with Red Color.

Season : August to November

Description : The product is derived from firm, sound, ripe Pomegranate . It possess the characteristic flavor and taste.

Specifications : As Under

General Analyses

Brix (Corrected at 20° C)	65 ±1
PH	3 - 3.8
Acidity (% of C/A)	4.5 - 5.5
Colour	Red
Flavour and Taste	Characteristics of Pomegranate Fruit
Density (20° C.)	1.31 ± 0.01
Ethanol g/100	Neg.
Anhydride sulphur	Neg.
Ration 530/420 nm (Br=4)	0.6 ± 0.1
N.T.U. (Br=12)	Max 5
Sodium ppm	Max 100
Total Material Solicitade g/100ml	95 ± 5
Alkalinity index g/100ml	1.5 ± 0.05
Formol number ml/100ml	50 ± 5
Preservatives	none

This is a natural product and can change by it's nature

Microbiological Status : Pomegranate Concentrate is free from any pathogenic bacteria. Aseptic and canned product is commercially sterile.

Packaging : Pomegranate concentrate is packed in aseptic bags of 55-gallon capacity in open top steel drums. Aseptic packaging in 20 kg bag in 7ply carton can also be provided with prior consent. Canned Product is packed in A-10 size can and hermetically sealed and retorted. Six cans are packed in 5 ply cartons provided with separators. Frozen pulp is packed in food grade polythene bags of 5 kg. Four bags are packed in staple-less self-locking cartons and shrink wrapped.

Weight per Pack

Pomegranate Concentrate	Gross Wt. (in kg)	Net Wt.(in kg)
Aseptic pack in 55 gallon	240	220
Aseptic pack in 20 kg	21.8	20

Storage Recommendations : Pomegranate concentrate can be stored at ambient temperature preferably below 25° Celsius and not below 4° Celsius. Higher temperature and sunlight should be avoided to enhance shelf life. Frozen product should always be stored at temperature less than -18° Celsius.

Labeling : Product name, batch code, product code, net weight, gross weight, date of manufacturing , along with storage instruction are printed on the label, affixed to each drum/box.

Quality Standards : HACCP, GMP, SPC & QA systems are applied in the manufacturing, storage & other operations. Product is approved for Kosher & Pareve. The system is certified for ISO-9001 & HACCP (Food Safety) by DQS, Germany.

Applications : For enjoying out-of-hand or at the table, the fruit is deeply scored several times vertically and then broken apart; then the clusters of juice sacs can be lifted out of the rind and eaten.

The Pomegranate juice is a very popular beverage. Most simply, the juice sacs are removed from the fruit and put through a basket press. Otherwise, the fruits are quartered and crushed, or the whole fruits may be pressed and the juice strained out.

Storage : It should be stored at cool & dry place below 20°C. Preferably below 15°C. for extended shelf life.

Shelf-life : Eighteen months from the date of manufacturing when stored below 15°C.

Preservatives : Product is free from added sugar, added color & preservative of any class.

Pesticide Residues : In conformance with WHO recommendations & EC directives. (Testing once in a year)

Note : These are our basic specifications. However, the product can be made as per buyer's specifications depending upon the final use of product and country of import.

Pomegranate
FRUIT
PULP

