

Natural Apple Concentrate

The Fruit : The word apple comes from the Old English word *aepel*. The apple belongs to the rose family *Rosaceae* and is one of the most widely cultivated tree fruits. Apples have a rounded shape with a depression at the top where the stem is attached. Some apples are almost perfectly round, while others are more rounded at the top and narrower at the bottom. Apple fruits are firm and the skin is shiny and smooth. The color of the skin can be red, green, yellow, or a combination of those colors.

General Description : Apple Juice Concentrate is prepared from clean, sound fruit which has been washed and sorted prior to processing. Prior to juice extraction, apples are mashed and then depectinized to control viscosity. The juice undergoes state of the art microfiltration assuring a product of brilliant clarity. The filtered depectinized juice is concentrated through the latest, multi-stage, low.

Variety : Hybrid with Light Brown Color

Season : October to January

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

Specifications : As Under

Product Name	Apple Juice Concentrate
Character	Natural flavor, yellow color, clear liquid

Quality Specification

Brix(Corrected at 20° C)	71 +/- 1	PH	3.2-4.5
Acidity(as malic acid)	1.0-2.8	Cu(mg/kg)	<5.0
Clarity(11.5BX,625NM)	96%	Pb (mg/kg)	<0.2
Color(11.5BX,440NM)	65 upon shipment	As (mg/kg)	0.2
Absorbent (11.5BX,420NM)	0.5abs	Patulin	<50 PPB
Turbidity (NTU)	5	AW	0.88
Pectin	Negative	Pesticides residue	Negative
Starch	Negative	Foreign Matters	None
TPC	100cfu/ml		

Microbiological Analysis :

Total Plate Count (CFU/Mg)	Max 350/g
Yeast (CFU/Mg)	Nil
Mould (CFU/Mg)	Nil

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

Packaging : Apple Juice 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 :

Apple Juice 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 : Apple Juice 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 :

Fruit juice and other similar beverage manufacture.

Alternative sweetener for a wide range of food goods.

Used in baked goods, yoghurt, ice cream, candy, jams, jellies, smoothies and canned fruits.

Fruit Juice Base can be used as a juice extender with low flavor and low color impact.

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 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.

FRUIT
PULP