

CHARACTERIZATION AND LOGISTICS OF THE FINAL PRODUCT

IQP

TECHNICAL SPECIFICATIONS PRODUCT

DEPT. PROD./QC

Mod-P.CL/G

Page 1/1

 CERTIFIED COMPANY
 ISO 9001:2015
 FSSC 22000 V4.1
1 **Designation: CLOUDY APPLE JUICE (NFC)**

GENERAL PRODUCT CHARACTERISTICS

2	TARGET	Brix ¹ (°Brix)	Acidity ² (w/w)	Turbidez ³ (NTU)	Pesticides and Heavy Metals	Patulina (ppb)
		≥ 10.5	1.0 – 5.0	< 2.0	According AIJN	< 50

3 **RAW-MATERIAL** Fresh and ripe apple4 **PROCESS STEPS**
Grinding
Pressing
Sedimentation
Pasteurization5 **CONSIDERED RISKS
(HACCP)**
Physical
Chemical
Biological6 **CONTROL
MEASURES**
Process steps
Temperature control7 **USE** Industrial process and later use by consumer8 **PACKAGING**
Bulk: isothermal road tanker
Drums: aseptic 210 kg metallic9 **LABELLING** According to current legislation10 **ADVISED STORAGE
TEMPERATURE**
Bulk: < 10°C
Aseptic drums: room temperature11 **TRANSPORT
TEMPERATURE**
Bulk: < 10°C
Aseptic drums: room temperature12 **SHELF LIFE** 6 months at advised storage temperature13 **MARKET** Food and beverage industry

Halal and Kosher certified product

We confirm that this product does not contain GMO's ingredients and auxiliary substances.

We confirm that this product does not contain allergens.

¹ Or according to customer specification.² (w/w) as malic acid to pH 8,1;³ NTU (dilution to 11,5 °Bx);

Microbiological parameters: Total count < 100 ufc/g, Yeast and molds < 30 ufc/g, ACB absent.