

Black currant juice concentrate

quality specification of product



code: QSP-03-W3

effective since:
01.08.2001

updated:
19.06.2006

1. Characteristic of the product

- Concentrate shall be produced from sound, ripe and unfermented fruits, according to well known standard methods (GMP, HACCP), using enzymes, clarifying agents, filter aids suitable for food production.
- Product is solely made from the named fruit and it contains no other additives, colorings, sugars and preservatives then mentioned.

2. General requirements

- Concentrate will be delivered in undamaged packing (drums) or in tank-bulks.
- Approved pre-delivery samples will be kept frozen as a reference material.
- Pesticide residues and radioactivity in this product are well below limits stated in international regulations.
- Concentrate must not contain any genetically modified organisms of any type.
- Product will not contain any other colorants, but those originating from the fruit itself.
- Concentrate and aroma will be free from any other additional nature identical or synthetic or any other fruit flavor.
- Concentrate will not contain any preservatives.

3. Usage

- Concentrate to be used as a base for production of fruit juices, beverages and wine as well as additive to other foodstuff

4. Characteristic of the concentrate

- ° Brix (by 20°C, uncorrected): 64 – 67 (method MA-01-W2)
- Titratable acidity: min. 3% w/w (as anhydrous citric acid, titration at end-point pH 8,1) (method MA-02-W2)
- Color intensity (method MA-09E-W2):
min. 0,9
Target: > 1,0
- Color ratio (method MA-09E-W2):
min. 1,5
Target: > 2,0

5. Shelf life

- 2 years from production date at below temperature +4°C

6. Characteristic of redeluted juice (10,0°Bx)

- Chemical parameters should be within the ranges given by the literature (PN values, acc. to Dz.U., AIJN and other International Food Standards).
- Juice will be free of haze and insoluble matter (method MA-08-W1).
- Turbidity: max. 10 NTU (method MA-04-W2).
- Pectine: not present (method MA-06-W1).
- Juice will be stable according to the heat stability test (method MA-08-W1), and cold stability test (method MA-08-W1).

- Starch: not present.

- Color and appearance: clear, dark, purple-red juice, typical for black currant.
- Odor and flavor will be characteristic for black currants without off notes.
- Taste: typical for fresh and ripe black currants.

7. Content of health harmful metals

- in mg/l reconstructed juice 10,0 °Bx not more than: cadmium 0,02; lead 0,05; arsenic 0,1; mercury 0,01; copper 5,0; zinc 5,0; iron 5,0;

8. Microbiology requirements

- Total plate counts: max. 300 in g
- Yeast: max. 100 in g
- Moulds: max. 50 in g
- Thermo-resistant bacteria: not present in 10 g

9. Packing

- In case of tank-bulk transport packing should be clean, prior loading certificate of cleaning must be presented. After loading tank-bulk will be secured with seal.

- In case of drums deliveries packing is neutral (multi-layers aseptic or transparent bags with capacity of 250 kg). On Customer's request we can use additional protection sack. Drums are marked with labels, which contain following data:

- | | |
|----------------|---------------------|
| ▪ producer | ▪ country of origin |
| ▪ product name | ▪ traceability data |
| ▪ additives | ▪ storage |
| ▪ product code | ▪ production date |
| ▪ brix | ▪ net weight |

- after filling drum is to be sealed

10. Storage and transport conditions

- Black currant juice concentrate must be chilled right after production and packing.
- Temperature during storage must be below +4°C.
- Recommended transport temperature below +4°C.

