Sour cherry juice concentrate

quality specification of product

code: **QSP-05-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.
- Accepted pre-delivery samples, kept frozen will be used as 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. 5% w/w (as anhydrous citric acid, titration at end-point pH 8,1) (method MA-02-W2)
- Color intensity (method MA-09E-W2):
  min. 0,75
  Target: > 1,0
- Color ratio (method MA-09E-W2):
  min. 1,5
  Target: > 2,0

5. Shelf life
- 2 years at temperature -6°C, from production date

6. Characteristic of redeluted juice (12,5°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-red juice, typical sour cherry.
- Odor and flavor will be characteristic for sour cherry fruit without off notes.
- Taste: typical for fresh and ripe sour cherries.

7. Content of health harmful metals
- in mg/l reconstructed juice 12,5 °Bx not more than: cadmium 0,02; lead 0,05; arsenic 0,1; mercury 0,01; cooper 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
- Sour cherry juice concentrate must be chilled right after production and packing.
- Temperature during storage must be below -6°C.
- Recommended transport temperature below -6°C if product is packed in drums, or +5°C if transported with tank-bulks.

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