

 APPLE-CONCENTRATE.COM	QUALITY PRODUCT SPECIFICATION	
	BLACKCURRANT PUREE	

PRODUCT DESCRIPTION	Designed for intermediate foods, fragmented, thermally fixed. No preservatives.
PRODUCT FEATURES: - a form of packaging - sensory characteristics - net weight package	Primary packaging - aseptic bag, indirect - closed metal barrel aging Semi-solid consistency. The color characteristic of blackcurrant fruit, no foreign odors and flavors. Consistent with the Declaration on the identification label drums.
INGREDIENTS	Fresh blackcurrant
CHEMICAL CHARACTERISTICS - extract (°Brix) - total acidity expressed as citric acid % (m/m) - content of heavy metals mg / kg	12-16 2-6 % Consistent with the current regulation
THE PACKING MATERIAL	Package: aseptic bag sealed in a metal barrel aging, the outer label. Packaging: the agreement of the contractor; Transport Packaging: wooden pallet with 4 steel drums wrapped a stretch,
MICROBIOLOGICAL FEATURES - durability determined by the thermostat -molds and yeasts CFU / ml -total number of microorganisms	Without changes in packaging and organoleptic characteristics of the product, packaging, sealed No more than 10 in 1 ml No more than 10 in 1 ml
STORAGE AND TRANSPORT CONDITIONS -temperature - storage - transport	5-25 ⁰ C. Storage room clean, dry with good ventilation where air humidity does not exceed 75%. Once opened, store 0-4 0C and it is recommended to use within 48 hours. Approved for the transport of foodstuffs
SHELF LIFE	Min. 12 months from the date of manufacture.
ADDITIONAL INFORMATION	The product does not contain organisms / genetically modified ingredients. Manufactured in accordance with the Code of Practice AIJN. Origin of raw material Poland. GMO free. Labelling in accordance with the Regulation.