

 <b>APPLE-CONCENTRATE.COM</b>	<b>QUALITY PRODUCT SPECIFICATION</b>	
	<b>STRAWBERRY PUREE</b>	

<b>PRODUCT DESCRIPTION</b>	Designed for intermediate foods, fragmented, thermally fixed, stemmed No preservatives.
<b>PRODUCT FEATURES:</b> - a form of packaging - sensory characteristics  - net weight package	Primary packaging - aseptic bag, indirect - closed metal barrel aging Semi-solid consistency. The dark red color characteristic of strawberry fruit, no foreign odors and flavors. Consistent with the Declaration on the identification label drums 200 kg..
<b>INGREDIENTS</b>	Fresh strawberry
<b>CHEMICAL CHARACTERISTICS</b> - extract (°Brix) - total acidity expressed as citric acid % (m/m) - content of heavy metals mg/kg	5-8  0,5-2 % Consistent with the current regulation
<b>THE PACKING MATERIAL</b>	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,
<b>MICROBIOLOGICAL FEATURES</b> - 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
<b>STORAGE AND TRANSPORT CONDITIONS</b>  -temperature - storage  - transport	5-25°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
<b>SHELF LIFE</b>	Min. 12 months from the date of manufacture, maximum 24 months at recommended storage temperature.
<b>ADDITIONAL INFORMATION</b>	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. No ionising radiationed. Labelling in accordance with the Regulation.