FRUIT CONCENTRATE FC-01

Sour Cherry Concentrate

BRIX	pH	NET WEIGHT
65±1 °Bx	**3.0-4.0**	**265±5 kg**

APPEARANCE & FLAVOUR

Viscous clear liquid; ripe sour cherry fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	4.0-7.5	g/100 g (M.A)
Color	1.5-1.8	Basis not stated
Clarity	Not stated	Unit not stated
Turbidity	≤5.0	NTU
Density	1.32±0.01	Unit not stated
Ethanol	≤0.15	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Non-aseptic	Aseptic
Mold	<50	<10
Yeast	<500	<10
Acidophilus bacteria	<100	<10
Total plate count	<1000	<100

PACKING, STORAGE & LOGISTICS

Packing: Aseptic / Non-aseptic drum | Storage: -18 °C
Net: 265±5 kg | Gross: 280±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

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FRUIT CONCENTRATE

FC-02

Pomegranate Concentrate

BRIX	pH	NET WEIGHT
65±1 °Bx	2.5-3.5	265±5 kg

APPEARANCE & FLAVOUR

Viscous clear liquid; ripe pomegranate fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	6.0-7.0	g/100 g (C.A)
Color	≥0.6	Basis not stated
Clarity	Not stated	Unit not stated
Turbidity	Not stated	NTU
Density	1.32±0.01	Unit not stated
Ethanol	≤0.15	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Non-aseptic	Aseptic
Mold	<50	<10
Yeast	<500	<10
Acidophilus bacteria	<100	<10
Total plate count	<1000	<100

PACKING, STORAGE & LOGISTICS

Packing: Aseptic / Non-aseptic drum | Storage: -18 °C
Net: 265±5 kg | Gross: 280±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

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FRUIT CONCENTRATE **FC-03**

Apple Concentrate

BRIX	pH	NET WEIGHT
70±1 °Bx	**3.0-4.1**	**265±5 kg**

APPEARANCE & FLAVOUR

Viscous clear liquid; ripe apple fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	1.0-2.0	g/100 g (M.A)
Color	≥50	Basis not stated
Clarity	≥95	Unit not stated
Turbidity	≤5.0	NTU
Density	1.35±0.01	Unit not stated
Ethanol	≤0.15	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Non-aseptic	Aseptic
Mold	<50	<10
Yeast	<500	<10
Acidophilus bacteria	<100	<10
Total plate count	<1000	<100

PACKING, STORAGE & LOGISTICS

Packing: Aseptic / Non-aseptic drum | Storage: Ambient storage conditions
Net: 265±5 kg | Gross: 280±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

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FRUIT CONCENTRATE **FC-04**

Red Plum Concentrate

BRIX	pH	NET WEIGHT
65±1 °Bx	**3.0-3.5**	**265±5 kg**

APPEARANCE & FLAVOUR

Viscous clear liquid; ripe plum fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	5.0-10.0	g/100 g (C.A)
Color	≥1.5	Basis not stated
Clarity	Not stated	Unit not stated
Turbidity	≤6.0	NTU
Density	1.32±0.01	Unit not stated
Ethanol	≤0.15	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Non-aseptic	Aseptic
Mold	<50	<10
Yeast	<500	<10
Acidophilus bacteria	<100	<10
Total plate count	<1000	<100

PACKING, STORAGE & LOGISTICS

Packing: Aseptic / Non-aseptic drum | Storage: -18 °C
Net: 265±5 kg | Gross: 280±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

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FRUIT CONCENTRATE

FC-05

Date Concentrate / Decolored

BRIX	pH	NET WEIGHT
70±1 °Bx	3.9-4.5	275±5 kg

APPEARANCE & FLAVOUR

Viscous clear liquid; ripe date fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	0.5-0.8	g/100 g (Ac.A)
Color	≥50	Basis not stated
Clarity	≥93	Unit not stated
Turbidity	≤5.0	NTU
Density	1.35±0.01	Unit not stated
Ethanol	Not stated	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Non-aseptic	Aseptic
Mold	<50	<10
Yeast	<500	<10
Acidophilus bacteria	<100	***
Total plate count	<1000	Not stated

PACKING, STORAGE & LOGISTICS

Packing: Aseptic / Non-aseptic drum | Storage: Ambient storage conditions
Net: 275±5 kg | Gross: 290±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

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FRUIT CONCENTRATE

FC-06

Date Concentrate / Non-decolored

BRIX
70±1 °Bx

pH
4.1-4.3

NET WEIGHT
275±5 kg

APPEARANCE & FLAVOUR

Viscous clear liquid; ripe date fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	0.5-0.65	g/100 g (Ac.A)
Color	10±5	Basis not stated
Clarity	≥50	Unit not stated
Turbidity	≤40	NTU
Density	1.35±0.01	Unit not stated
Ethanol	Not stated	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Non-aseptic	Aseptic
Mold	<50	<10
Yeast	<500	<10
Acidophilus bacteria	<100	***
Total plate count	<1000	Not stated

PACKING, STORAGE & LOGISTICS

Packing: Aseptic / Non-aseptic drum | Storage: Ambient storage conditions
Net: 275±5 kg | Gross: 290±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

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FRUIT CONCENTRATE FC-07

White Grape Concentrate

BRIX	pH	NET WEIGHT
65±1 °Bx	**3.0-4.5**	**265±5 kg**

APPEARANCE & FLAVOUR

Viscous clear liquid; ripe white grape fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	0.9-2.0	g/100 g (T.A)
Color	≥50	Basis not stated
Clarity	≥90	Unit not stated
Turbidity	≤5.0	NTU
Density	1.32±0.01	Unit not stated
Ethanol	≤0.5	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Non-aseptic	Aseptic
Mold	<50	<10
Yeast	<500	<10
Acidophilus bacteria	<100	<10
Total plate count	<1000	<100

PACKING, STORAGE & LOGISTICS

Packing: Aseptic / Non-aseptic drum | Storage: Ambient storage conditions
Net: 265±5 kg | Gross: 280±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

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FRUIT CONCENTRATE **FC-08**

Red Grape Concentrate

BRIX	pH	NET WEIGHT
65±1 °Bx	**3.0-4.0**	**265±5 kg**

APPEARANCE & FLAVOUR

Viscous clear liquid; ripe red grape fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	1.4-2.3	g/100 g (T.A)
Color	1.0-1.3	Basis not stated
Clarity	Not stated	Unit not stated
Turbidity	≤5.0	NTU
Density	1.32±0.01	Unit not stated
Ethanol	≤0.5	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Non-aseptic
Mold	<50
Yeast	<500
Acidophilus bacteria	<100
Total plate count	<1000

PACKING, STORAGE & LOGISTICS

Packing: Non-aseptic drum | Storage: -18 °C
Net: 265±5 kg | Gross: 280±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

FRUIT CONCENTRATE FC-09

Orange Concentrate

BRIX	pH	NET WEIGHT
62±1 °Bx	**2.8-3.5**	**260±5 kg**

APPEARANCE & FLAVOUR

Viscous cloudy liquid; ripe orange fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	6.0-8.0	g/100 g (C.A)
Color	Not stated	Basis not stated
Clarity	Not stated	Unit not stated
Turbidity	Not stated	NTU
Density	1.30±0.01	Unit not stated
Ethanol	Not stated	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Non-aseptic
Mold	<50
Yeast	<500
Acidophilus bacteria	<100
Total plate count	<1000

PACKING, STORAGE & LOGISTICS

Packing: Non-aseptic drum | Storage: -18 °C
Net: 260±5 kg | Gross: 275±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

M.A: malic acid / C.A: citric acid / Ac.A: acetic acid / T.A: tartaric acid.

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