RETAIL & FOODSERVICE SPECIFICATION **TP-01**

Tomato Paste

BRIX GRADES (°Bx)
20-22 / 22-24 / 24-26 / 26-28 / 28-30

pH
≤4.3

SALT
1.5%

APPEARANCE & FLAVOUR

Clean appearance; red colour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Salt	1.5	%
Bostwick consistency	5.5-7.5	cm/30 s at 12.5 °Bx
Color a/b at 12.5 °Bx	1.8-2.3	a/b ratio
Acidity	<2	g/100 g
Lycopene	≥50	mg/100 g
HMC	≤44	Unit not stated
Lead	<1	mg/kg
Tin	<250	mg/kg

MICROBIOLOGICAL SPECIFICATIONS

Parameter	Specification
Mold	Negative
Yeast	Negative
Lactic & acetic acid bacteria	Negative
Pathogenic count	Negative

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INDUSTRIAL ASEPTIC SPECIFICATION **TP-02**

Tomato Paste / Industrial

BRIX	pH	NET WEIGHT
37±1 / 31±1 °Bx	**≤4.5**	**235±5 kg**

APPEARANCE & FLAVOUR

Viscous cloudy liquid; ripe tomato flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	2.0-2.5	g/100 g
Color a/b at 12.5 °Bx	1.8-2.3	a/b ratio
Bostwick consistency	5-8	cm/30 s
Density	1.15±0.01	Unit not stated
Ethanol	Not stated	g/kg

MICROBIOLOGICAL SPECIFICATIONS

Parameter	Aseptic
Mold	Negative
Yeast	Negative
Acidophilus bacteria	Negative
Acid-resistant thermophilic bacteria	Negative
Acid-resistant mesophilic bacteria	Negative
Remains of mold filaments	≤45%

PACKING, STORAGE & LOGISTICS

Packing: Aseptic drum | Storage: Ambient storage conditions
Net: 235±5 kg | Gross: 245±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

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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.

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.

FRUIT PUREE

FP-01

Apricot Puree

BRIX	pH	NET WEIGHT
29±1 °Bx	3.8-4.4	265±5 kg

APPEARANCE & FLAVOUR

Viscous cloudy liquid; ripe apricot fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	1.1-2.0	g/100 g (C.A)
Color	Not stated	Basis not stated
Clarity	Not stated	Unit not stated
Turbidity	Not stated	NTU
Density	1.12±0.01	Unit not stated
Ethanol	≤1.5	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Aseptic
Mold	<10
Yeast	<10
Acidophilus bacteria	<10
Total plate count	Not stated

PACKING, STORAGE & LOGISTICS

Packing: 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.

FRUIT PUREE **FP-02**

Apricot-Plum Puree

BRIX	pH	NET WEIGHT
29±1 °Bx	**3.4-3.9**	**235±5 kg**

APPEARANCE & FLAVOUR

Viscous cloudy liquid; ripe apricot and plum fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	1.6-2.8	g/100 g (C.A)
Color	Not stated	Basis not stated
Bostwick	Not stated	cm/30 s
Density	1.12±0.01	Unit not stated
Ethanol	≤1.5	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Aseptic
Mold	<10
Yeast	<10
Acidophilus bacteria	Not stated
Total plate count	Not stated

PACKING, STORAGE & LOGISTICS

Packing: Aseptic drum | Storage: Ambient storage conditions
Net: 235±5 kg | Gross: 250±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 PUREE

FP-03

Peach Puree

BRIX	pH	NET WEIGHT
29±1 °Bx	3.9±0.5	235±5 kg

APPEARANCE & FLAVOUR

Viscous cloudy liquid; ripe peach fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	1.0-1.8	g/100 g (C.A)
Color	Not stated	Basis not stated
Bostwick	Not stated	cm/30 s
Density	1.12±0.01	Unit not stated
Ethanol	≤1.5	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Aseptic
Mold	<10
Yeast	<10
Acidophilus bacteria	<10
Total plate count	Not stated

PACKING, STORAGE & LOGISTICS

Packing: Aseptic drum | Storage: Ambient storage conditions
Net: 235±5 kg | Gross: 250±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 PUREE

FP-04

Saffron Peach Puree

BRIX	pH	NET WEIGHT
29±1 °Bx	3.9±0.5	235±5 kg

APPEARANCE & FLAVOUR

Viscous cloudy liquid; ripe peach fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	1.0-1.8	g/100 g (C.A)
Color	Not stated	Basis not stated
Bostwick	Not stated	cm/30 s
Density	1.12±0.01	Unit not stated
Ethanol	≤1.5	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Aseptic
Mold	<10
Yeast	<10
Acidophilus bacteria	<10
Total plate count	Not stated

PACKING, STORAGE & LOGISTICS

Packing: Aseptic drum | Storage: Ambient storage conditions
Net: 235±5 kg | Gross: 250±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 PUREE **FP-05**

Apple Puree

BRIX	pH	NET WEIGHT
36±1 °Bx	**3.3-4.3**	**235±5 kg**

APPEARANCE & FLAVOUR

Viscous cloudy liquid; ripe apple fruit flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	0.4-1.0	g/100 g (M.A)
Color	Not stated	Basis not stated
Bostwick	Not stated	cm/30 s
Density	1.15±0.01	Unit not stated
Ethanol	Not stated	g/kg

MICROBIOLOGICAL SPECIFICATIONS (CFU/g)

Parameter	Aseptic
Mold	<10
Yeast	<10
Acidophilus bacteria	<10
Total plate count	Not stated

PACKING, STORAGE & LOGISTICS

Packing: Aseptic drum | Storage: Ambient storage conditions
Net: 235±5 kg | Gross: 250±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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