



PRODUCT SPECIFICATION

APPLE ESSENCE

1. CODE

A00441

2. PRODUCT DESCRIPTION

2.1 OBTAINED FROM THE DESTILLATION OF NON-FERMENTED APPLE JUICE.

3. PHYSICAL-CHEMICAL CHARACTERISTICS

| | ANALYTICAL CONTROL | SPECIFICATION |
|-----------------|--------------------|---------------|
| ALCOHOL % v/v | 20°C (GAY-LUSSAC) | <10 |
| PH | SORENSEN SCALE | 3,0 - 4,5 |
| TURBIDITY (NTU) | TURBIDIMETER | <5 |
| HAZE %T | AT 625 nm | >90 |
| FOLD | | >150 |

4. ORGANOLEPTIC CHARACTERISTICS

| | |
|---------|----------------------------|
| ODOR | |
| FLAVOUR | APPLE <i>Sui Generis</i> |
| ASPECT | BRIGHT, WITHOUT CLOUDINESS |

5. MICROBIOLOGICAL CHARACTERISTICS

| MICROBIOLOGICAL CONTROL | SPECIFICATION |
|-------------------------|---------------|
| TOTAL PLATE COUNT | < 5 ufc/mL |
| YEAST AND MOULDS | < 5 ufc/mL |
| COLIFORMS | ABSENT |

6. STORAGE AND TRANSPORTATION REQUIREMENTS

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|-----|---|
| 6.1 | FLEXITANKS, ISOTHERMIC TANKS AND DRUMS. |
| 6.2 | STORAGE AT ENVIRONMENT TEMPERATURE. |
| 6.3 | EACH DISPATCHED BATCH MUST BE IDENTIFIED WITH: PRODUCT DESCRIPTION, QUANTITY, BATCH N°, CUSTOMER'S NAME, STORAGE TEMPERATURE AND MINIMUM SHELF LIFE . |

7. MINIMUM SHELF LIFE

24 MONTHS IF ENVIRONMENT TEMPERATURE

8. LEGISLATION

WITHOUT ADDITIVES OR GENETICALLY MODIFIED ORGANISMS (GMO).

9. ALLERGENS

NO REFERENCES.

10. TERMS OF USE/ CONSUMPTION

NOT INTENDED FOR DIRECT CONSUMPTION. USE FOR FLAVORING IN FOOD AFTER RECONSTITUTION AT 4% .