



## PRODUCT SPECIFICATION

Form01 PS3 PJC

Date: 17.11.2020

Revision:08

PEAR JUICE CONCENTRATE CLEAR TYPE

### 1. CODE

A0011011

### 2. PRODUCT DESCRIPTION

2.1 PEAR JUICE, PORTUGAL ORIGIN (WEST ZONE), OBTAINED AFTER MILLING, PRESSING, ENZIMATIC TREATMENT, CLARIFICATION, ULTRAFILTRATION AND CONCENTRATION.

2.2 WITHOUT AROMA.

2.3 IN ACCORDANCE WITH A.I.J.N. CODE OF PRACTICE.

### 3. PHYSICAL-CHEMICAL CHARACTERISTICS<sup>1</sup>

	ANALYTICAL CONTROL	SPECIFICATION
BRIX °	20°C	70 - 71
PH	SORENSEN SCALE	3,5 - 4,8
ACIDITY %	%w/w pH 8,1 (MALIC ACID)	0,5 - 1,3
TURBIDITY (NTU)	11,5° BRX	<5
COLOUR % T	11,5° BRX at 440 nm	>30
HAZE % T	11,5° BRX at 625 nm	>90
STARCH	IODINE TEST	NEGATIVE
PECTIN	ALCOHOL TEST	NEGATIVE

<sup>1</sup> or according with customer specifications

### 4. ORGANOLEPTIC CHARACTERISTICS

ODOR

FLAVOUR

*Pear Sui Generis*

ASPECT

BRIGHT, WITHOUT CLOUDINESS

### 5. MICROBIOLOGICAL CHARACTERISTICS

MICROBIOLOGICAL CONTROL	SPECIFICATION
TOTAL PLATE COUNT	<150 ufc/mL
YEAST AND MOULDS	<100 ufc/mL
COLIFORMS	ABSENT
PATULIN (JUICE RECONSTITUTED AT 11,2)	<50 ppb

### 6. STORAGE AND TRANSPORTATION REQUIREMENTS

6.1 FLEXITANKS, ISOTHERMIC TANKS AND DRUMS.

6.2 STORAGE TEMPERATURE BELOW 10 ° C.

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

18 MONTHS AT A TEMPERATURE BELOW 10°C.

### 8. LEGISLATION

WITHOUT ADDITIVES OR GENETICALLY MODIFIED ORGANISMS (GMO).

PESTICIDES AND HEAVY METALS IN ACCORDANCE WITH A.I.J.N.

### 9. ALLERGENS

NO REFERENCES.

### 10. MARKET

NOT INTENDED FOR DIRECT CONSUMPTION. USED IN CIDERS, JUICE INDUSTRIES AND OTHERS.

Elaborate by:  
DQSA

Approved:  
DQSA