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|  | PRODUCT SPECIFICATION | Form01 PS3 AJC Date: 17.11.2020 Revision:08 |
| | APPLE JUICE CONCENTRATE CLEAR TYPE | |

1. CODE

A0011010

2. PRODUCT DESCRIPTION

- 2.1** APPLE JUICE, PORTUGAL ORIGIN, 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 CHARACTERISTICS¹

| | ANALYTICAL CONTROL | SPECIFICATION |
|------------------------|---------------------------|---------------|
| BRIX ° | 20°C | 70-71 |
| PH | SORENSEN SCALE | 3,4-4,5 |
| ACIDITY % | % w/w pH 8,1 (MALIC ACID) | 0,8-2,0 |
| TURBIDITY (NTU) | 11,5° BRIX | <5 |
| COLOUR % T | 11,5° BRIX at 440 nm | >30 |
| HAZE % T | 11,5° BRIX at 625 nm | >90 |
| STARCH | IODINE TEST | NEGATIVE |
| PECTIN | ALCOHOL TEST | NEGATIVE |

¹ or according with customer specifications

4. ORGANOLEPTIC CHARACTERISTICS

| | |
|----------------|----------------------------|
| ODOR | |
| FLAVOUR | APPLE <i>Sui Generis</i> |
| 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 Nº, 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 by:
DQSA