

WHITE GRAPE CONCENTRATE 68 BRIX SPECIFICATION

Description	White Grape Concentrate is a product obtained by selecting ripe, sound white grape fruits, washing, stalk separation, pressing, pasteurization, cooling, depectinization, clarification, filtration, concentration, cooling, detartarization, filtration and filling into the packages.
Varieties	Rezaki, Sultaniye
Origin	TURKEY

	Criteria		Star	ndards
Physical, physicochemical& chemical characteristics	°Brix, @20°C		68.00 ± 1.00	
	Acidity, % tartaric acid		0.50 - 2.50	
	рН		2.50 - 4.40	
	Color (T%@440nm @15.90°Bx)		Min.60.0	
	Clarity (T%@625nm @15.90°Bx)		Min.90.0	
	Turbidity (NTU@15.90°Bx)		Max.10.0	
	SO ₄ (Sulphate, mg/L)		Max.350	
Microbiological			Aseptic	Non-aseptic
Microbiological characteristics	Total viable count, cfu/mL		<100	<2000
	Mold, cfu/mL		<10	<500
	Yeast, cfu/mL		<10	<500
	Thermophilic (TAB), cfu/mI	Acidophilic Bacteria	<1000	<1000
	Coliform, cfu/n	mL	Negative	Negative
Sensorial characteristics	Typical of fresh fruit			
characteristics		Ambient (24°C)	Chilled (0-5°C)	Frozen (-18°C)
Storage Conditions	Aseptic	1 year	2 years	2 years
& Shelf Life*	Non-aseptic	Not recommended	1 year	2 years
Shipment Condition	Aseptic Shipment condition can be different from the recomstorage condition which is specified on product laborate life is independent from shipment condition.			roduct label. Shelf

^{*}Indicated storage time is valid only in case of unopened bags at recommended storage conditions



WHITE GRAPE CONCENTRATE 68 BRIX SPECIFICATION

LOGISTIC STANDARDS

Packaging	Standard steel or conical drum Aseptic: An aseptic bag inside and polyethylene bag outside. Non-aseptic: Two polyethylene bag or an aseptic bag and a polyethylene bag outside. In addition to these regular packaging, upon customer requests different packaging, seals and shrink wraps can be used.
Pallets	According to contract/purchase order, clean, not damaged and suitable for food application
Labelling	Business name and address, product name, net weight, batch number, best before date, country of origin, shelf life, storage conditions

QUALITY ACCORDING TO FOOD REGULATIONS

Heavy Metals	Heavy metals shall not exceed limits established by AIJN also have complied with regulation (EC) No 1881/2006, unless specified
Pesticide Residues	Supplier certifies that it has complied with regulation (EC) No 396/2005 and regulation as imposed by U.S. FDA, unless specified
GMO	All products are free from Genetically Modified Organisms. This also includes genetically modified ingredients and processing aids
Allergen	Typically, products are free from nuts, peanuts, milk, celery, crustaceans, mollusks, fish, egg, gluten, lupine, sesame seeds, soya and mustard. More detailed information is available upon request.
Legal and Regulatory Compliance	All products are manufactured in accordance with the principles of HACCP and Turkish Food Codex.
	All ingredients and packaging materials are compliant with all current European, UK and FDA regulations and legal standards.
	Fruit ingredients, unless otherwise specified, are fully compliant with the AIJN Code of Practice.
Certificates	ISO 9001, ISO 22000, BRC, Halal