



Name of Product:	PEACH PUREE CONCENTRATE 30-32 BRIX SPECIFICATION			
Product Description	Peach Puree Concentrate is a product obtained by selecting clean, ripe, sound peach fruits and then washing, seed separating, crushing, adding ascorbic acid (optional), pasteurization and running through a turbo finisher, concentrating and filling into the packing.			
Varieties	Jarsetlet, Hale, Diksetlet, Gülavent			
Origin	Turkey			
Physical, physicochemical & chemical characteristics	Criteria	Standards		
	oBrix @20°C	30.00 - 32.00		
	Acidity, % citric acid	1.00 - 3.50		
	pH	3.50 - 4.50		
	Bostwick (10.00°Bx@20°C@30sec/cm	Min.7.0		
	Ascorbic Acid (mg/kg)	0 - 600		
Microbiological characteristics		Aseptic	Non-Aseptic	
	Total viable count, cfu/mL	<100	<2000	
	Mold, cfu/mL	<10	<500	
	Yeast, cfu/mL	<10	<500	
	Thermophilic acidophilic bacteria (TAB), cfu/mL	<1000	<1000	
	Coliform, cfu/mL	<1000	<1000	
Sensorial characteristics	Typical of fresh fruit			
		Ambient (24 °C)	Chilled (0-5 °C)	Frozen (-18 °C)
Storage Conditions & Shelf Life*	Aseptic	2 years	2 years	2 years

<b>Storage Conditions &amp; Shelf Life*</b>	Non-aseptic	Not recommended	Not recommended	Not recommended
<b>Shipment Condition</b>	Aseptic	Shipment condition can be different from the recommended storage condition which is specified on product label. Shelf life is independent from shipment condition		

*\*Indicated storage time is valid only in case of unopened bags at recommended storage conditions*

## ***Logistic Standards***

<b>Packaging</b>	Standard steel or conical drum Aseptic: An aseptic bag inside and poly liner bag outside. Non-aseptic: Two poly liner bag or an aseptic bag and a poly liner bag outside. In addition to these regular packaging, upon customer requests different packaging, seals and shrink wraps can be used.
<b>Pallets</b>	According to contract/purchase order, clean, not damaged and suitable for food application
<b>Labelling</b>	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***

<b>Heavy Metals</b>	Heavy metals shall not exceed limits established by AIJN also have complied with regulation (EC) No 1881/2006, unless specified.
<b>Pesticide Residues</b>	Supplier certifies that it has complied with regulation (EC) No 396/2005 and regulation as imposed by U.S. FDA, unless specified.
<b>GMO</b>	All products are free from Genetically Modified Organisms. This also includes genetically modified ingredients and processing aids
<b>Allergen</b>	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.
<b>Legal Regulatory Compliance</b>	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
<b>Certificates</b>	ISO 9001, ISO 22000, BRC, Kosher, Halal