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		İlk Yayınlanma	
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Muhtaroğlu Enerji Pet.Loç. Turizm Gıda Tarım Hayvancılık İth. İhr. San. ve Tic. Ltd. Şti.			
QUINCE JUICE CONCENTRATE			

GENERAL DESCRIPTION

The product is produced by the physical removal of specific proportion of water for the concentration of unfermented quince juice obtained from the edible parts of sound, mature, fruits of quince by mechanical processes and preserved only by physical proceedings.

PRODUCTION METHOD

The product is made from 100% natural, fresh and wholesome fruit of the specified variety and is not modified or adulterated in any way by addition of food additives or unauthorized processing. Product obtained by mechanic juice methods and physically anhydrous.

CHEMICAL RESULTS

°Brix	70±1	IFU 8
Total TitratableAcidity, % (w/w)	2.2-3.5	IFU 3; as citricacid pH 8,1
PH	2.4-3.9	IFU11
NTU	<20	At SS Bx

SS °Bx*: AIJN from concentrate single strength minimum brix value

MICROBIOLOGICAL RESULTS

Total PlateCount	< 100 cfu / ml	PCA, 28°C 5 days
Yeast	< 50 cfu / ml	DRBC, 28°C 5 days
Mould	<50 cfu / ml	DRBC, 28°C 5 days
Coliform	None in ml	VRBA,37 °C 3 days
EscherichiaColi	None in ml	VRBA,37 °C 3 days

STORAGE AND SHELF LIFE

At -18 °C in aseptic bags shelf life is 24 months.

PACKING AND TRANSPORTATION

265-275 kg net in aseptic bags in steel drums. Recommended transportation degree is -18 °C.

INTENDED USES

This product is semi-finished product. Useable at juice industry, confectionery industry, dairy products industry ect.

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