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<b>QUINCE PUREE CONCENTRATE</b>			

## **GENERAL DESCRIPTION**

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.

## **PHYSICAL SPECIFICATIONS**

Apperance	Homogeneous , No foreign matter
Taste	There is no foreign and spoiled taste in the taste and smell of Fresh quince.
Color	Yellow

## **CHEMICAL SPESIFICATIONS**

Brix (at 20° C)	20-22
Total Acidity % (w/w)	0,6-2,0(g/100 g malic acid )
PH	2.4-4,0

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

## **MICROBIOLOGICAL SPESIFICATIONS**

<b>Analys</b>	<b>Value</b>	<b>Method</b>
Total Plate Count	< 100 cfu / ml	PCA, 28°C 3 days
Mould	< 10 cfu / ml	DRBC, 28°C 5 days
Yeast	< 10 cfu / ml	DRBC, 28°C 5 days
Coliform	None in 10 ml	VRBA 37°C 3 days
Escherichia Coli	None in 10 ml	CA, 37°C 3 days

## **STORAGE AND SHELF LIFE**

At ambient temperature, lasts 24 months in aseptic bags.

## **PACKING AND TRANSPORTATION**

200-230 kg net in aseptic bags in steel drums. Recommended transportation at ambient temperature.

## **INTENDED USES**

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

## **OTHER PROPERTIES**

Allergen free, GMO free.

Prepared by : Quality Assurance Manager	Issued by : Sales Director
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