GENERAL DESCRIPTION

The product is produced by the pressing of unfermented black carrot juice obtained from the edible parts of sound, mature fruits of black carrot, variety 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.

CHEMICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>°Brix</th>
<th>min 8</th>
<th>IFU 8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Titratable Acidity, % (w/w)</td>
<td>0,5-2,0</td>
<td>IFU 3; as citric acid pH 8,1</td>
</tr>
<tr>
<td>pH</td>
<td>2,5-4,0</td>
<td>IFU 11</td>
</tr>
</tbody>
</table>

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

MICROBIOLOGICAL SPECIFICATIONS

| Total Plate Count | < 1000 cfu / ml | PCA, 28°C 3 days |
| Mould             | < 100 cfu / ml  | DRBC, 28°C 5 days |
| Yeast             | < 100 cfu / ml  | DRBC, 28°C 5 days |
| Coliform          | None in 10 ml   | VRBA 37°C 3 days  |
| E.Coli            | None in 10 ml   | CA, 37°C 3 days   |

STORAGE AND SHELF LIFE

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

PACKING AND TRANSPORTATION

200-240 kg net in aseptic bags in drums. Recommended transportation degree is -18 °C.

INTENDED USES

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