


| | | |
|--|-----------------|--------------------|
|  MUHTAROĞLU GROUP KIZILIRMAK MAH. 1450. SOK. ANKARA TICARET MERKEZİ TELEFON : +90 312 441 16 22 - 23 - 24 FAKS : +90 312 441 16 28 E-POSTA : INFO@MUHTAROGLUGROUP.COM | Doküman Kodu | NRSPL04 |
| | İlk Yayınlanma | 01/04/2011 |
| | Revizyon Tarihi |/...../20.... |
| | Sayfa No. | 1/1 |
| NFC ORANGE JUICE | | |

GENERAL DESCRIPTION

The product is produced by the physical squeezing of unfermented fruit juice obtained from the edible parts of sound, mature fruits 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.

PHYSICAL SPECIFICATIONS

| | |
|-----------|----------------------|
| Apperance | Typical Orange Juice |
| Taste | Typical Orange Juice |
| Odor | Typical Orange Juice |

CHEMICAL SPESIFICATIONS

| | | |
|-----------------------------------|-----------|------------------------------|
| °Brix | Min 11 | IFU 8 |
| Total Titratable Acidity, % (w/w) | 0,6 – 1,5 | IFU 3; as citric acid pH 8,1 |
| PH | 3,0 – 4,0 | IFU 11 |

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

MICROBIOLOGICAL SPESIFICATIONS

| Analys | Value | Method |
|-------------------|-----------------|-------------------|
| 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 |
| Escherichia Coli | None in 10 ml | CA, 37°C 3 days |

STORAGE AND SHELF LIFE

Between -18 °C a degrees, lasts 24 months in aseptic bags.

PACKING AND TRANSPORTATION

200/220 kg net in aseptic bags in drums. Recommended transportation degrees between -18 °C.

INTENDED USES

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

OTHER PROPERTIES

Allergen free, GMO free.

Prepared by : Quality Assurance Manager

Issued by : General Director