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		İlk Yayınlanma	
		Revizyon Tarihi	
		Sayfa No.	1/1
ORANGE JUICE CONCENTRATE			

GENERAL DESCRIPTION

The product is produced by the physical removal of specific proportion of water for the concentration 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 and physically anhydrous.

PHYSICAL SPECIFICATIONS

Apperance	Typical Orange Juice Concentrate
Taste	Typical Orange Juice Concentrate
Odor	Typical Orange Juice Concentrate

CHEMICAL SPESIFICATIONS

°Brix	65 ± 1	IFU 8
Total Titratable Acidity, % (w/w)	4,50 – 8,50	IFU 3; as citric acid pH 8,1
PH	3,0 – 3,8	IFU 11
PULP	2,0-11,0	

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

265 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, confectionery industry, dairy products industry ect.

OTHER PROPERTIES

Allergen free, GMO free.

Prepared by : Quality Assurance Manager

Issued by : General Director