



## GENERAL PRODUCTSPECIFICATION

### PEAR FRUITSWEETNESS

**Pear Fruitsweetness** is produced from ripe, sound pears under strictest quality demands and according to the „**Good Manufacturing Practice**“

CONCENTRATE	
Brix ref.	69 - 71
Titratable Acidity (pH 8,1 as Malic) % w/w	0,0 - 0,4
pH 1:1 (20g sample + 20g dest. H <sub>2</sub> O)	3,0 - 4,5
Relative Density 20/20	1,32 - 1,36
COMPOSITION % FROM SOLIDS (mean values)	
Fructose	55 - 65
Glucose	10 - 20
Sucrose	7 - 12
Sorbitol	10 - 25
VALUE AT SINGLE STRENGTH °BRIX CORR. 11,5	
Colour Intensity in Absorbance Units at 440 nm	0,0 - 0,04
Flavour / Taste	neutral
Clarity	clear
MICROBIOLOGICAL TEST	
Total Plate Count	per g < 300
Yeast	per g < 100
Mould	per g < 100
Osmotolerant Yeast	per g < 100
STORAGE	
Storage Condition	chilled (0 to -18°C)
Shelf life	available on request
Preservatives	none

This General Productspecification has the purpose of information about our products. Due to the nature of the raw material variations i.e. from crop to crop are possible.