



GENERAL PRODUCTSPECIFICATION

PEAR JUICE CONCENTRATE

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

C O N C E N T R A T E	
Brix ref.	65 - 71
Titratable Acidity (pH 8,1 as Malic) % w/w	1,2 - 3,0
pH 1:1 (20g sample + 20g dest. H ₂ O)	3,1 - 4,2
Relative Density 20/20	1,32 - 1,37

V A L U E A T S I N G L E S T R E N G T H ° B R I X C O R R . 1 1 , 9	
Colour Intensity in Absorbance Units at 440 nm	0,12 - 0,30
Flavour / Taste	typical
Clarity (at single strength 100% juice)	clear
Turbidity (at single strength 100% juice) NTU	< 2

M I C R O B I O L O G I C A L T E S T		
Total Plate Count	per g	< 300
Yeast	per g	< 100
Mould	per g	< 100
Osmotolerant Yeast	per g	< 100

S T O R A G E	
Storage Condition	chilled (4 - 8°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.