



GENERAL PRODUCTSPECIFICATION

RED CURRANT JUICE CONCENTRATE

Red currant Juice Concentrate is produced from ripe, sound red currants under strictest quality demands and according to the „**Good Manufacturing Practice**“

C O N C E N T R A T E		
Brix ref.		64,5 - 65,5
Titrateable Acidity (pH 8,1 as Malic) % w/w		11,0 - 19,0
pH 1:1 (20g sample + 20g dest. H ₂ O)		2,6 - 3,6
Relative Density 20/20		1,31 - 1,33
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 0 , 0		
Colour Intensity in Absorbance Units at 520 nm		2,5 - 7,0
Flavour / Taste		typical
Clarity (at single strength 100% juice)		clear
Turbidity (at single strength 100% juice) NTU		< 20
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		frozen (abt. - 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.