



GENERAL PRODUCTSPECIFICATION

BLACK CURRANT JUICE CONCENTRATE

Black Currant Juice Concentrate is produced from ripe, sound black currants under strictest quality demands and according to the „**Good Manufacturing Practice**“

| CONCENTRATE | | |
|--|-------|----------------------|
| Brix ref. | | 64,5 - 65,5 |
| Titratable Acidity (pH 8,1 as Malic) % w/w | | 13,0 - 18,0 |
| pH 1:1 (20g sample + 20g dest. H ₂ O) | | 2,6 - 3,6 |
| Relative Density 20/20 | | 1,31 - 1,33 |
| VALUE AT SINGLE STRENGTH °BRIX CORR. | | 11,6 |
| Colour Intensity in Absorbance Units at 520 nm | | 20 - 40 |
| Flavour / Taste | | typical |
| Clarity (at single strength 20% juice) | | clear |
| Turbidity (at single strength 20% juice) NTU | | < 10 |
| MICROBIOLOGICAL TEST | | |
| Total Plate Count | per g | < 300 |
| Yeast | per g | < 100 |
| Mould | per g | < 100 |
| Osmotolerant Yeast | per g | < 100 |
| STORAGE | | |
| 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.