



AFGHAN RED POMEGRANATE
FINISHED PRODUCT SPECIFICATION

PRODUCT AND PROCESS DISCREPTION

ASEPTIC POMEGRANATE CLEAR JUICE CONCENTRATE	Pomegranate clear concentrate is made from fresh red pomegranates. The process includes washing, crushing, deshelling, pressing, get concentrate through evaporator and aseptically packed after pasteurization and cooling.
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SENSORIAL DESCRIPTION

Colour/Appearance/Texture	Homogenous and free from foreign materials. Red to dark red color
Odour/Taste/Aroma	Characteristic of natural pomegranates, fruity sweet tart pomegranate flavour and aroma

PHISICAL AND CHEMICAL DESCRIPTION

PHISICAL AND CHEMICAL DESCRIPTION	RANGE OF VALUES	METHODOLOGY
Total Soluble Solids, Brix°	65 + 1	Refractometer direct reading @ 20°C
Total Acidity (% as malic acid)	4.4 – 6.0	0.1N NaOH titration to endpoint pH 8.3
pH value	2.8 – 3.4	pH meter direct reading at 20°C
Pesticides / agro-chemical residues	Below detectable limits	AOAC 19 th Edition (2012)
Heavy Metals	Below detectable limits	AOAC 19 th Edition (2012)

Nutritional values (per 100g)

Nutritional values (per 100g)	RANGE OF VALUES
Calories	300-320 kcal
Carbohydrates	80-85 g
Sugars	80-85 g
Protein	0 g
Fat	0 g
Fiber	0 g
Vitamin C	10-20 mg
Potassium	500-600 mg
Calcium	10-20 mg
Iron	0-1 mg

MICROBIOLOGICAL DESCRIPTION

MICROBIOLOGICAL DESCRIPTION	RANGE OF VALUES	METHODOLOGY
Total Aerobic Count	Less than 50 cfu/g	BAM, USFDA Chapter 3 (Jan, 2001)
Yeast & Moulds	Less than 10 cfu/g	BAM, USFDA Chapter 18 (Jan, 2001)
MPN Coliforms	Less than 3 / g	BAM, USFDA Chapter 4 (Sep, 2002)
MPN Faecal Coliforms	Less than 3 / g	BAM, USFDA Chapter 4 (Sep, 2002)
Salmonella / 25g	Negative	BAM, USFDA Chapter 5 (Nov, 2011)
Patulin	≤ 50 ppb	AOAC Official Method No. 974.18

ALLERGENS

Typically, cloudy pomegranate juice concentrate are free from Nuts, Peanuts, Milk, Celery, Crustaceans, Molluscs, Fish, Egg, Gluten, Lupine, Sesame Seeds, Soya and Mustard. Apple juice concentrate are also generally free from Sulphites at >10mg/kg

GMOs

The Product is free from Genetically Modified Organisms. This includes genetically modified ingredients and processing aids

PACKAGING DESCRIPTION

Primary (Food Contact) Packaging	Aseptic Pre-Sterilized Bags
Secondary (Outer) Packaging	Conical Steel Drum with polythene inner lining, Lids, Rings
Labelling	Afghan Red Pomegranate identifies CPJC through production date, batch number, product identity, shelf life, storage, net weight & gross weight, manufacturer's name and address and country of origin
Packaging	Aseptic bags 265 kg



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DISTRIBUTION / STORAGE DESCRIPTION

Distribution Conditions	Factory cold storage > Consumer
Storage Conditions	Store in a clean, dry and odourless place at -18 °C
Shelf Life Conditions	Eighteen (18) month from the date of manufacture

INTENDED USE

The aromatic flavor of the product makes it suitable for blending in variety of ready-to-serve beverage and health drinks. In addition, it can be used in confectionary and bakery products.

LEGAL AND REGULATORY COMPLIANCE

All ARP products are manufactured in accordance with the principles of Food Safety Management System.