



**PURE**

**FINISHED PRODUCT SPECIFICATION**

**PRODUCT AND PROCESS DESCRIPTION**

ASEPTIC CLEAR APPLE JUICE CONCENTRATE	Clear Apple juice concentrate is made from fresh apples. The process includes washing, crushing, pressing, get concentrate through evaporator and aseptically packed after sterilization and cooling.
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**SENSORIAL DESCRIPTION**

Colour/Appearance/Texture	Homogeneous and free from foreign materials. Light brown to dark brown viscous solution
Odour/Taste/Aroma	Characteristic of natural apple, no anomalous smell & sweetness.

**PHYSICAL AND CHEMICAL DESCRIPTION**

PHYSICAL AND CHEMICAL DESCRIPTION	RANGE OF VALUES	METHODOLOGY
Total Soluble Solids, Brix°	70 + 1	Refractometer direct reading @ 20°C
Total Acidity (% as malic acid)	1.1 – 2.0	0.1N NaOH titration to endpoint pH 8.3
pH value	3.6-4.0	pH meter direct reading at 20°C
Pesticides / agro-chemical residues	Below detectable limits	AOAC 19 <sup>th</sup> Edition (2012)
Heavy Metals	Below detectable limits	AOAC 19 <sup>th</sup> Edition (2012)

**Nutritional values (per 100g)**

Nutritional values (per 100g)	RANGE OF VALUES
Calories	280-300 kcal
Carbohydrates	70-75g
Sugars	70-75g
Protein	0g
Fat	0g
Fiber	0g
Vitamin C	0-2mg
Potassium	150-200mg
Calcium	0-10mg
Iron	0-0.5mg

**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 1 / g	BAM, USFDA Chapter 4 (Sep, 2002)
MPN Faecal Coliforms	Less than 1 / 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 apple juice concentrate are free from Nuts, Peanuts, Milk, Celery, Crustaceans, Molluscs, Fish, Egg, Gluten, Lupin, 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 CAJC 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 250 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 0 to -10°C
Shelf Life Conditions	Eighteen (24) 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.