

BLACK CARROT JUICE CONCENTRATE SPECIFICATION

PRODUCT DEFINITION: Clear and fluid concentrate that produced by pasteurizing and evaporating from black carrot juice

INGREDIENT: The product includes black carrot juice concentrate and citric acid.

A) PHYSICAL AND CHEMICAL PROPERTIES

Taste and odour: It must be in natural black carrot taste and odour. It must not contain foreign taste or odour.

Appearance and color: Must be in natural black carrot juice colour and clear..

Brix	: min 65%
Total acidity	: max 9,0 % w/w (as citric acid)
pH	: 3,0-3,5
Colour	: min 10,0 (Abs @ 520 nm, 1 % w/v, pH 3,0)
Brown index	: <0,400 (Abs @ 420/520 nm, 1 % w/v, pH 3,0)
Blue index	: <0,200 (Abs @ 580/520 nm, 1 % w/v, pH 3,0)
NTU (13 Bx°)	: max 100

B) MICROBIOLOGICAL PROPERTIES

Total living beings:	max 1000 kob/ml
Yeast and Mold	: max 300 kob/ml
Escherichia coli	: non existent

C) PACKAGING INFORMATION

in 1300 kg IBC drums suitable for food.

D) SHELF LIFE AND STORAGE CONDITIONS

Shelf life: -16; -20 °C, 24 months for frozen products

E) LABEL INFORMATIONS

Adress infos of Mirel, Product name, Batch number, Production and expire date, brix, net weight.

F) OTHER PROPERTIES

Allergen free, GMO free. The other properties that are not written are appropriate in Turkish Food Codex