

**Product description - Concentrated raspberry juice**

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General Characteristics	<i>Product obtained from natural raspberry juice concentrate obtained from fresh or frozen fruit, subject to heat treatment - with removed aroma and removed specific quantity of water</i>	
Consistency Colour Taste and smell	<i>Homogenous, clear, thick liquid. Typical for raspberry juice - red with a brown tinge, Typical for raspberries, without other after-tastes or smells</i>	
Consumer purpose	<i>Semi-finished product for obtaining drinking juices, drinks, as a flavour ingredient in food products, intended for consumers above 3 years of age.</i>	
Packaging	<i>Tank trucks or containers made of food-quality materials</i>	
Specimen label	<i>Concerns containers: producer, country and origin of product, name of product, net mass, 'use by' date, storage temp.</i>	
Storage conditions	<i>Temperature: from -20°C to + 12°C when storing for not more than 24 months, Containers made from food-quality material</i>	
Physicochemical characteristics	<i>Level of produce (°Brix)</i>	<i>65 - 70 +/- 0.5 Bx (others possible at client's request)</i>
	<i>Total acidity (% converted into citric acid)</i>	<i>>12</i>
	<i>Concentrated cherry juice diluted to extract 7° Brix</i>	
	<i>Assessed clarity:</i> • <i>Visually</i> • <i>Nephelometrically (NTU)</i> • <i>Colour index E 520 / 420</i>	<i>Total</i> <i><5</i> <i>>1.5</i>
	<i>Pectin content</i>	<i>Inadmissible</i>
	<i>DL-Lactic acid (g /l)</i>	<i>No more than 0.5</i>
	<i>Metals harmful to health (mg/kg)</i> <i>Cadmium</i> <i>Lead</i>	<i>No more than</i> <i>0.02</i> <i>0.05</i>
Microbiological characteristics	<i>Total number of mesophilic microbes in 1 g</i>	<i>Max 5000</i>
	<i>Total yeast in 1 g</i>	<i>Max 300</i>
	<i>Total moulds in 1 g</i>	<i>Max 100</i>
Related documents	<i>Polish and European Union law</i>	

Replaces document dated 25 June 2012

Approved: 13 March 2013

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