



Production + Distribution

EUROlux GmbH & Co. KG



Industriegebiet Heßheimer Weg 3-7

D-97753 Karlstadt b. Würzburg
GERMANY

Specification of Apple Juice Concentrate

Documentation Nr.	Revision Date/Nr.	Page Nr.	Prepared by	Approved by
001VA	25.02.2020	2/2	Quality Assurance Manager	Quality Assurance Director

3. Analytical:

° Brix	69,5-70,5	IFU8
Total Titratable Acid	1,2-2,2	IFU3- malic acid ph 8,1 g/100g
PH	3,35-4,35	IFU11
Residual cloudiness FTU / FNU	Max. 10	Dilution 11,2 °Brix
Color	Min. 40	At 440 nm and Dilution 11,2 °Brix
Clarity	Min. 90	At 625 nm and Dilution 11,2 °Brix
HMF mg/l	Max. 20	Dilution 11,2 °Brix
Patulin µg/l	Max. 50	Dilution 11,2 °Brix
Lactic Acid g/l	Max. 0,5	Dilution 11,2 °Brix
Fumaric Acid mg/l	Max. 5,0	Dilution 11,2 °Brix

4. Microbiology:

			non aseptic	aseptic
Total Plate Count	CFU/g	max.	1000	100
Yeast	CFU/g	max.	500	10
Mould	CFU/g	max.	500	10

5. Packaging:

Packaging must be uniform. Packaging material in contact with the product is of food grade Quality. The product is delivered in new Steel drums with 2polybag or one aseptic bag with safety polybag. Net Weight per each drum is 270kg.

6. Storage and shelf life:

Transportation at ambient temperature. Storage between 0 - 4°C to avoid color and flavor – Oxidation. Shelf life of the product is 24 months at 0 – 4°C.

Validity:

This specification is only valid if it is referred to in the signed purchase contract. Specified Details in the purchase contract always overrule this product specification.



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1. General Description:

1.1. Product Description:

Concentrated clear apple juice is the unfermented but fermentable product obtained from the edible part of mature and sound fruits of the Golden Delicious variety according to the process as described under 1.2 and preserved only by physical means.

1.2. Manufacturing Process:

The juice is obtained from the fruit by mechanical processes and concentrated by the physical removal of the water. The total process (All steps of production) must be described considering a HACCP concept (FDA 19.01.2001 or 852/2004 EC) and complies with GMP (Good Manufacturing Practice) including quality checks and full traceability.

2. Essential Authenticity and Quality Factors:

2.1. Authenticity:

The product is made from 100% natural, fresh and wholesome fruit of the specified variety and is not modified or adulterated in any way by addition of food additives or unauthorized processing. The product complies with the Directive 2001/112/EC and subsequent amendments and complies furthermore with the AIJN – Code of Practice. Genetic manipulations are not used. Genetic manipulated plants, raw materials, food additives and enzymes (Including self cloned ones) are not used.

2.2. Food additives:

To clarify the product, processing aids as mentioned in the Directive 2001/112/EC are permitted to use.

2.3. Hygiene:

The product is prepared in accordance with the "General Principles of Food Hygiene" Recommended by the Codex Alimentarius Commission.

2.4. Contaminants:

The values for arsenic and heavy metals do not exceed the AIJN Code of Practice limits.

2.5. Residues:

Pesticide / agro – chemical residues do not exceed the maximum levels of the Regulation (EC) No. 396/2005 and subsequent amendments.

2.6. Flavours:

Flavours delivered or already returned only come from the fruit which gives the name. These flavours corresponds to the request of the European fruit juice regulation.

2.7. Sensorical:

The product has the characteristic appearance, aroma and clean taste of clear apple juice.