

GENERAL SALES PRODUCT SPECIFICATION – ORGANIC CERTIFIED - BABY FOOD APPROVED CONCENTRATED APPLE JUICE



PRODUCT DESCRIPTION

Produced in accordance with the A.I.J.N. Code of Practice, Regulation (EC) No 178/2002 and Directive 2001/122/EC.

| Parameter | Description |
|--------------------|--|
| General | Pure and natural product, made from sound and ripe fruits. |
| Production process | Produced by evaporating water from the juices freshly extracted from apples (<i>Malus x domestica Borkh</i>). Seeds and pulp are removed prior to concentration. |
| Ingredients | 100% apples |

CHEMICAL CHARACTERISTICS

| Parameter | Unit | Value |
|----------------------|----------|------------|
| Brix (corrected) | ° | 70,0 ± 1,0 |
| Acidity (malic acid) | % | 1,8 – 3,0 |
| Color | @ 440 nm | Min. 45 |
| Clarify | @ 625 nm | Min. 90 |
| NTU | - | Max. 5 |

HEAVY METALS, PESTICIDE RESIDUES, RADIOACTIVITY & IONIZATION

| Parameter | Description |
|--|--|
| Heavy metals (cadmium, arsenic, lead, mercury, etc.) | According to Regulation (EC) No 1881/2006. |
| Pesticides residues and contamination | According to Regulations (EC) No 834/2007 – 889/2008 and § 14 of German Dietary Reg. |
| Radioactivity (cesium-134, cesium-137) | According to Regulation (EC) No 733/2008. |
| Ionization | Not treated with ionized rays. |

PACKAGING

Packaging and transportation complies with Regulations (EU) No 1935/2004, No 2023/2006 and No 10/2011 on food contact materials and Directive 94/62/EC on packaging waste.

| Parameter | Description |
|--------------------|---|
| Net weight | <ul style="list-style-type: none"> Drum: min. 200 kg Bin: min. 1.000 kg Tank truck: on request |
| Packaging material | Open head 55 US Gallon steel drums and/or wooden/carton bins, with 2 polyliner bags inside. |

PHYSICAL CHARACTERISTICS

| Parameter | Description |
|-----------|---|
| Color | Transparent / Clear |
| Texture | Thick liquid, free from stones or peel residues |
| Flavor | Characteristic, without any off-flavors |
| Odor | Characteristic, without any off-odors |

MICROBIOLOGICAL PARAMETERS

The product is produced conform Regulation (EC) No 852/2004 on food hygiene and Regulation (EC) No 2073/2005 on microbiological criteria of food.

| Parameter | Unit | Value |
|------------------------|-------|-------------------------------------|
| Total plate count | cfu/g | Max. 1000 |
| Mold count | cfu/g | Max. 300 |
| Yeast count | cfu/g | Max. 300 |
| Alicyclobacillus (TAB) | cfu/g | Negative (IFU 12 & guaiacol tested) |
| E. coli | /g | Absent |
| Salmonella | /25 g | Absent |
| Lactobacillus | cfu/g | Max. 100 |

GMO & ALLERGEN STATEMENTS

| Parameter | Description |
|----------------------------------|--|
| Genetic modified organisms (GMO) | The product is not genetically modified and not derived from a genetically modified organism conform Regulations (EC) No 1829/2003 and No 1830/2003. |
| Allergens | The product doesn't contain allergens as listed in Regulation (EU) No 1169/2011. |

SHELF LIFE, TRANSPORTATION & STORAGE

| Parameter | Description |
|----------------|--|
| Shelf life | If delivered in original packaging: 24 months after production. If delivered in tank truck: product processing recommended within 24 hours after loading. |
| Transportation | Can be arranged upon special request. |
| Storage | In suitable storage facility: 0 – 12 months.: best around -5 & + 5 °C 0 – 24 months: best between -5 & -20 °C |



Product code: 2018 : OBF-CT-APPLE-JC

*The specifications shown here are for orientation only. They cannot be considered as commitment of supply.
If further specifications are required, please contact Vero-bio BV.*

It is the responsibility of the customer to investigate whether or not the product complies with the food regulations in the country where the end products will be sold.



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