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## GENERAL SALES PRODUCT SPECIFICATION – ORGANIC CERTIFIED 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.
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"> <li>Drum: min. 200 kg</li> <li>Bin: min. 1.000 kg</li> <li>Tank truck: on request</li> </ul>
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 : ORG-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.*

**Skal** Skal certified nr.: 106739  
Country Code: NL-BIO-01



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