



## Product specification

Product number	35209000710000
Product description	Apple Juice Concentrate
Application with standard dosage	100% JUICE: 167 kg : 1000 l

## Composition

**Ingredients (in descending order)**  
apple juice concentrate

## Physical and chemical properties

Property, Method [Unit]	Target	Min.	Max.
Brix, refractometric (20,00 °C)	70,0 °Bx	69,0 °Bx	71,0 °Bx
Total acidity (calculated as citric acid, anhydr.)	1,70 g/100g	0,90 g/100g	2,50 g/100g
pH, potentiometric (20,00 °C)	3,5	3,0	4,0

## Microbiological Data

Property	Value	Method
Lactic acid and acetic acid bacteria	<100 cfu/g	IFU No. 5
Yeasts	<100 cfu/g	IFU No. 3
Moulds	<10 cfu/g	IFU No. 3

## Nutrition declaration

Average values per 100 g	Value	Unit
Energy value (kJ)	1278	kJ
Energy value (kcal)	302	kcal
Fat	0	g
of which saturates	0	g
Carbohydrate	69,9	g
of which sugars	66,1	g
Fibre	0	g
Protein	0,4	g
Salt	0,035	g
Sodium	0,014	g



According to Regulation (EU) No 1169/2011 the indication of the fibre content is optional within the EU.

Outside of the EU a declaration of sodium on the nutrition declaration may be permitted. The national rules have to be observed. Within the EU only a declaration of salt is permitted on the nutrition declaration.

## Genetic Modification

No ingredients derived from genetically modified organisms are used. Therefore all products delivered do not have to be labelled according to Regulations (EC) No 1829/2003 and (EC) No 1830/2003.

## Allergens (according to Regulation (EU) No 1169/2011)

Allergen	+/-
Cereals containing gluten and products thereof	-
Crustaceans and products thereof	-
Eggs and products thereof	-
Fish and products thereof	-
Peanuts and products thereof	-
Soybeans and products thereof	-
Milk and products thereof (including lactose)	-
Nuts and products thereof	-
Celery and products thereof	-
Mustard and products thereof	-
Sesame seeds and products thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	-
Lupin and products thereof	-
Molluscs and products thereof	-

- + The article contains the mentioned substance.
- The article is free from mentioned substance.

## Best before

<b>Ambient (18 - 22°C)</b>	90	Days
<b>Refrig (5 - 8°C)</b>	270	Days
<b>Deep frozen (-18°C)</b>	365	Days



Products delivered in tank trucks are intended for immediate use.

For products not delivered in tank trucks the best before date is a recommendation for storage time based on products in sealed original packaging stored in constant conditions. It is based on experimental data and is not given as an expiry date.

## Recommendations

Stir compounds before dispensing (not relevant for preparations, powder blends and for products delivered in tank trucks). Re-opening of containers should be avoided.

**This document was generated automatically. Due to this it does not bear a signature and is not updated automatically. With the issue of this specification all previous versions are no longer valid. In case the specified product contains additives, the indicated application in combination with a standard dosage does not release the user from observance of any restrictions for this application according to Regulation (EC) No 1333/2008 on food additives. In case of doubt and in case of deviation from application or standard dosage we recommend to consult your contact person.**

This product corresponds with current effective regulations of the European food legislation. All information is carefully complied and represents our current knowledge. Due to the specific conditions in our production line and the natural origin and distinct provenance of the raw materials, the values specified for this product may vary within acceptable tolerances. Taste, colour and certain ingredients may change during storage due to natural processes. All statements concerning allergens are compiled according to the information given to us by our suppliers and reconfirmed with internal procedures. We carefully follow Good Manufacturing Practice ("GMP") and have implemented HACCP systems as support to avoid cross contamination of allergens mentioned as "absent" as far as technologically possible. However, despite utmost care and diligence the presence of such allergens cannot be completely excluded. Therefore, any statements about absence of allergens does not represent a guarantee under any jurisdiction. Concerning fruit preparations the contained fruits or fruit components were thoroughly cleaned and inedible parts were removed as far as technological possible. Foreign bodies from the fruit such as leaves and stones cannot be considered as a defect. If necessary in individual cases we reserve the right to adjust specified values with allowed acidifiers resp. acidity regulators.