

General Information:

Concentrated apple juice is made by physically removing water from apple juice obtained from pressing of sound and ripe apples.

This product complies with Directive 2012/12/EU and the AIJN Code of Practice.

This product contains no substances causing allergies or intolerances according to Regulation (EU) 1169/2011 Annex II.

This product complies with Regulation (EC) 1829/2003 and 1830/2003 and does not contain genetically modified organisms (GMO).

Residues of Heavy metals and mycotoxins are within the limits of Regulation (EC) 1881/2006 and pesticide residues are in accordance with the Regulation (EC) 396/2005.

Further information:

Botanical Name: Malus domestica Borkh.

Sensorial Specification:

Appearance: Typical, clear, golden-yellow, viscous liquid

Flavour and Taste: Typical for the named fruit

Physico-chemical Specification:**Relating to concentrate:**

Parameter	Unit	Method	Target	MIN	MAX
Soluble solids	°Bx	refractometric		69,5	70,5
Total acidity as malic acid at pH 8.1	%	titration		1,8	2,7
pH value		20g conc. + 20g dest. H2O		3,0	4,2

Relating to juice strength:

Parameter	Unit	Method	Target	MIN	MAX
Juice strength	°Bx	pycnometric	11,2		
Absorption at 440nm	AU	photometric		0,20	0,40
Turbidity	NTU	optical			2,0

Microbiological Specification:

Parameter	Unit	Method	Aseptically	Non-Aseptically
Total viable count	cfu/ml	plate method	< 30	< 300
Yeasts	cfu/ml	plate method	< 10	< 100
Mould	cfu/ml	plate method	< 10	< 100

Packaging and recommended storage information:

Packaging: as agreed

Recommended storage temperature: 4 - 6 °C

Shelf life: 6 months

Your juice. Your choice!

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