



APPLE

JUICE CONCENTRATE

LABORATORY REPORT

SPECIFICATION OF
APPLE JUICE CONCENTRATE

A) CHEMICAL QUALITY			
1	BRIX	@ 20 C	70 ± 1
2	ACIDITY	@ MALIC ACID	1 ~ 1.7
3	PH	@ 20 C	3.6 ~ 4.1
4	CLARITY	@ 625 NM AT 11.2 BRIX	90 ~ 98
5	COLOR	@ 440 NM AT 11.2 BRIX	40 ~ 60
6	NTU	-	5 MAX
7	PATULIN	-	50 ppb. MAX
8	HMF (HYDROXYMETHYLFURFURAL)	-	-
9	PECTIN	-	NEGATIVE
10	STARCH	-	"
11	GELATINE	-	"
B) MICROBIOLOGICAL QUALITY			
1	TOTAL COUNT	-	1000 c.f.u/gr
2	YEAST & MOULD	-	500&50 c.f.u/gr
3	ACIDOPHILIC BACTERIA	-	100 c.f.u/gr



RED GRAPE

JUICE CONCENTRATE

LABORATORY REPORT
SPECIFICATION OF:
RED GRAPE JUICE CONCENTRATE

A) CHEMICAL QUALITY			
1	BRIX	@ 20 C	63 ~ 65
2	ACIDITY	@ TARTARIC ACID	1.2 ~ 2.5
3	PH	@ 20 C	3.5 ~ 4
4	CLARITY	-	-
5	COLOR (BRIX 1.5)	-	0.9 ~ 1.3
6	NTU	-	2 ~ 5
7	PATULIN	-	-
8	HMF (HYDROXYMETHYLFURFURAL)	-	-
9	PECTIN	-	NEGATIVE
10	STARCH	-	NEGATIVE
11	GELATINE	-	"
B) MICROBIOLOGICAL QUALITY			
1	TOTAL COUNT	-	1000 c.f.u/gr
2	YEAST & MOULD	-	500&50 c.f.u/gr
3	ACIDOPHILIC BACTERIA	-	100 c.f.u/gr



WHITE GRAPE

JUICE CONCENTRATE

LABORATORY REPORT
SPECIFICATION OF
WHITE GRAPE JUICE CONCENTRATE

A) CHEMICAL QUALITY			
1	BRIX	@ 20 C	65 ± 1
2	ACIDITY	@ TARTARIC ACID	1.7 ± 0.3
3	PH	@ 20 C	3.5 - 0.2
4	CLARITY	# 625 NM	95 ± 3
5	COLOR (BRIX 1.5)	440 NM	60 ± 5
6	NTU	-	MAX 5
7	PATULIN	-	-
8	HMF (HYDROXYMETHYLFURFURAL)	-	NEGATIVE
9	PECTIN	-	"
10	STARCH	-	"
11	GELATINE	-	"
B) MICROBIOLOGICAL QUALITY			
1	TOTAL COUNT	-	1000 c.f.u/gr
2	YEAST & MOULD	-	500&50 c.f.u/gr
3	ACIDOPHILIC BACTERIA	-	100 c.f.u/gr



SOUR CHERRY

JUICE CONCENTRATE

LABORATORY REPORT

SPECIFICATION OF:
SOUR CHERRY JUICE CONCENTRATE

A) CHEMICAL QUALITY			
1	BRIX	@ 20 C	64 ± 1
2	ACIDITY	@ MALIC ACID	4 ~ 8
3	PH	@ 20 C	3 ~ 4
4	CLARITY	-	-
5	COLOR	-	1.2 ~ 2.2
6	NTU	-	MAX 5
7	PATULIN	-	-
8	HMF (HYDROXYMETHYLFURFURAL)	-	-
9	PECTIN	-	NEGATIVE
10	STARCH	-	"
11	GELATINE	-	"
B) MICROBIOLOGICAL QUALITY			
1	TOTAL COUNT	-	1000 c.f.u/gr
2	YEAST & MOULD	-	500&50 c.f.u/gr
3	ACIDOPHILIC BACTERIA	-	100 c.f.u/gr



PEACH

JUICE CONCENTRATE

LABORATORY REPORT SPECIFICATION OF PEACH JUICE CONCENTRATE

A) CHEMICAL QUALITY			
1	BRIX	@ 20 C	65 ~ 70
2	ACIDITY	@ CITRIC ACID	2 ± 0.3
3	PH	@ 20 C	3.5 ± 0.3
4	CLARITY	-	50-60
5	COLOR	@ 440 NM	20 ~ 50
6	NTU	-	MAX 10
7	PATULIN	-	-
8	HMF (HYDROXYMETHYLFURFURAL)	-	-
9	PECTIN	-	NEGATIVE
10	STARCH	-	NEGATIVE
11	GELATINE	-	NEGATIVE
B) MICROBIOLOGICAL QUALITY			
1	TOTAL COUNT	-	1000 c.f.u/gr
2	YEAST & MOULD	-	500&50 c.f.u/gr
3	ACIDOPHILIC BACTERIA	-	100 c.f.u/gr



STRAWBERRY

JUICE CONCENTRATE

LABORATORY REPORT SPECIFICATION OF STRAWBERRY JUICE CONCENTRATE

A) CHEMICAL QUALITY			
1	BRIX	@ 20 C	65 ± 1
2	ACIDITY	@ CITRIC ACID	4.5
3	PH	@ 20 C	3 - 3.5
4	CLARITY	-	-
5	COLOR (BRIX 1.5)	530/440 NM	0.5 MIN
6	NTU	-	-
7	PATULIN	-	-
8	HMF (HYDROXYMETHYLFURFURAL)	-	NEGATIVE
9	PECTIN	-	-
10	STARCH	-	-
11	GELATINE	-	-
B) MICROBIOLOGICAL QUALITY			
1	TOTAL COUNT	-	1000 c.f.u/gr
2	YEAST & MOULD	-	500&50 c.f.u/gr
3	ACIDOPHILIC BACTERIA	-	100 c.f.u/gr



PEAR

JUICE CONCENTRATE

LABORATORY REPORT

SPECIFICATION OF
PEAR JUICE CONCENTRATE

A) CHEMICAL QUALITY			
1	BRIX	@ 20 C	70 ± 1
2	ACIDITY	@ MALIC ACID	1.1 ~ 1.7
3	PH	@ 20 C	3.5 ~ 4
4	CLARITY	@ 625 NM AT 12 BRIX	97 ~ 90
5	COLOR	@ 440 NM AT 12 BRIX	35 ~ 50
6	NTU	-	5 MAX
7	PATULIN	-	-
8	HMF (HYDROXYMETHYL FURFURAL)	-	-
9	PECTIN	-	NEGATIVE
10	STARCH	-	"
11	GELATINE	-	"
B) MICROBIOLOGICAL QUALITY			
1	TOTAL COUNT	-	1000 c.f.u/gr
2	YEAST & MOULD	-	500&50 c.f.u/gr
3	ACIDOPHILIC BACTERIA	-	100 c.f.u/gr



DATE

JUICE CONCENTRATE

LABORATORY REPORT
SPECIFICATION OF
DATE JUICE CONCENTRATE

A) CHEMICAL QUALITY			
1	BRIX	@ 20 C	70 ± 1
2	ACIDITY	@ CITRIC ACID	0.5 ~ 1.5
3	PH	@ 20 C	3.7 ~ 4.5
4	CLARITY	-	40 ~ 70
5	COLOR BRIX 12	@ 440 NM	5 ~ 15
6	NTU BRIX 12	-	20 ~ 50
7	PATULIN	-	-
8	HMF (HYDROXYMETHYL FURFURAL)	-	MAX 50
9	ASH	-	2.5
10	FORMALIN	-	-
11	F/G	-	-
B) MICROBIOLOGICAL QUALITY			
1	TOTAL COUNT	-	1000 c.f.u/gr
2	YEAST & MOULD	-	500&50 c.f.u/gr
3	ACIDOPHILIC BACTERIA	-	100 c.f.u/gr

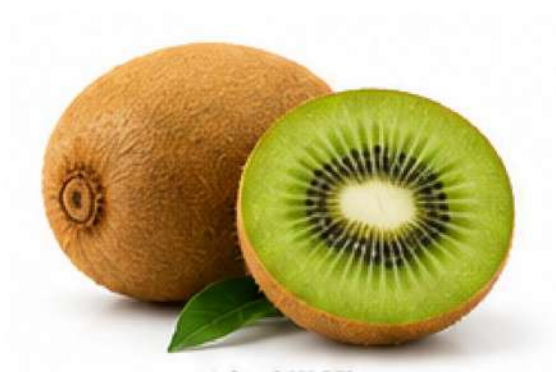


ORANGE

JUICE CONCENTRATE

LABORATORY REPORT
SPECIFICATION OF
ORANGE JUICE CONCENTRATE

A) CHEMICAL QUALITY			
1	BRIX	@ 20 C	61 ~ 63
2	ACIDITY	@ CITRIC ACID	7 ~ 10
3	PH	@ 20 C	3 ~ 3.5
4	RATIO (BRIX/ACID)	-	6 ~ 9
5	PULP	-	3% ~ 5%
6	FORMALIN	-	70 - 100
B) MICROBIOLOGICAL QUALITY			
1	TOTAL COUNT	-	1000 c.f.u/gr
2	YEAST & MOULD	-	500&50 c.f.u/gr
3	ACIDOPHILIC BACTERIA	-	100 c.f.u/gr



KIWI

JUICE CONCENTRATE

LABORATORY REPORT

SPECIFICATION OF
KIWI JUICE CONCENTRATE

A) CHEMICAL QUALITY			
1	BRIX	@ 20 C	55 ~ 65
2	ACIDITY	@ CITRIC ACID	5 ~ 8
3	PH	@ 20 C	3 ~ 4
4	CLARITY	@ 625 NM AT 12 BRIX	90 ~ 98
5	COLOR	@ 440 NM AT 12 BRIX	45 ~ 65
6	NTU	-	3 ~ 10
7	PATULIN	-	-
8	HMF (HYDROXYMETHYLFURFURAL)	-	-
9	PECTIN	-	-
10	STARCH	-	"
11	GELATINE	-	"
B) MICROBIOLOGICAL QUALITY			
1	TOTAL COUNT	-	1000 c.f.u/gr
2	YEAST & MOULD	-	500&50 c.f.u/gr
3	ACIDOPHILIC BACTERIA	-	100 c.f.u/gr



POMEGRANATE

JUICE CONCENTRATE

LABORATORY REPORT

SPECIFICATION OF:
POMEGRANATE JUICE CONCENTRATE

A) CHEMICAL QUALITY			
1	BRIX	@ 20 C	65 ± 1
2	ACIDITY	@ CITRIC ACID	6 ± 1
3	PH	@ 20 C	3.2 ± 0.2
4	CLARITY	-	-
5	COLOR	@ 520/420 NM	0.6 ~ 1.1
6	NTU	-	MAX 100
7	PATULIN	-	-
8	HMF (HYDROXYMETHYLFURFURAL)	-	-
9	PECTIN	-	NEGATIVE
10	STARCH	-	"
11	GELATINE	-	"
B) MICROBIOLOGICAL QUALITY			
1	TOTAL COUNT	-	1000 c.f.u/gr
2	YEAST & MOULD	-	500&50 c.f.u/gr
3	ACIDOPHILIC BACTERIA	-	100 c.f.u/gr



APRICOT

PUREE

LABORATORY REPORT SPECIFICATION OF ASEPTIC APRICOT PUREE

A) CHEMICAL QUALITY			
1	BRIX	@20 C	30 - 32
2	PH	@ 20 C	4.2 ± 0.3
3	BOSTWICK NOMBUER	Cm/30sec	9 - 15
4	ACIDITY	CITRIC ACID	1.1 ± 0.2
5	L.A.B	Hunter lab / bix15	39-6-21
B) MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	NEGATIVE
2	LACTIC ACID	-	NEGATIVE



APPLE PUREE

LABORATORY REPORT SPECIFICATION OF ASEPTIC APPLE PUREE

A) CHEMICAL QUALITY			
1	BRIX	@20 C / isiri11692	34-36
2	PH	@ 20 C / isiri11692	4.3
3	FORMALIN	-	5 MIN
4	ACIDITY	CITRIC ACID / isiri11692	0.6
5	COLOR (BRIX12)	L-A-B	44-2.2-18
6	BOSTWICK (BRIX12)	CM/30SEC	16
B) MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	Cfu/gr/ isiri3414	NEGATIVE
2	LACTIC ACID BACTERIA	Cfu/gr/ isiri3414	NEGATIVE



WHITE PEACH PUREE

LABORATORY REPORT SPECIFICATION OF ASEPTIC WHITE PEACH PUREE

A) CHEMICAL QUALITY			
1	BRIX	@20 C / isiri11692	30 - 32
2	PH	@ 20 C / isiri11692	3.8 ± 0.2
3	COLOR	L-A-B	19-8-35
4	ACIDITY	CITRIC ACID / isiri11692	1.2
5	ADDETIVE	-	NEGATIVE
B) MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	<10
2	LACTIC ACID BACTERIA	-	<10



PEACH PUREE

LABORATORY REPORT SPECIFICATION OF ASEPTIC PEACH PUREE

A) CHEMICAL QUALITY			
1	BRIX	@20 C	30 - 32
2	PH	@ 20 C	3.2 ± 0.2
3	COLOR	L-A-B	19-8-35
4	ACIDITY	CITRIC ACID	3.6 ± 0.3
5	ADDETIVE	@ 20 C	NEGATIVE
B) MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	>10
2	LACTIC ACID BACTERIA	-	>10



STRAWBERRY

PUREE

LABORATORY REPORT
SPECIFICATION OF
ASEPTIC STRAWBERRY PUREE

A) CHEMICAL QUALITY			
1	BRIX	@20 C	7-10
2	PH	@ 20 C	3.5-4
3	COLOR	L-A-B	2-2.5
4	ACIDITY	CITRIC ACID	0.4-1
5	FORMAL INDEX	M1/100ml	5-10
B) MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	>10
2	LACTIC ACID BACTERIA	-	>10



RED PLUM

PUREE

LABORATORY REPORT

SPECIFICATION OF
ASEPTIC RED PLUM PUREE

A) CHEMICAL QUALITY			
1	BRIX	BRIX @20 c/ isiri11692	29 ± 1
2	PH	@ 20 c/ isiri11692	3.2 ± 0.2
3	FORMALIN	-	-
4	ACIDITY	CITRIC ACID / isiri11692	3.6 ± 0.3
5	ADDEITIVE	-	NEGATIVE
B) MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	Cfu/gr/ isiri3414	NEGATIVE
2	LACTIC ACID BACTERIA	Cfu/gr/ isiri3414	NEGATIVE



KIWI PUREE

LABORATORY REPORT SPECIFICATION OF ASEPTIC KIWI PUREE

A) CHEMICAL QUALITY			
1	BRIX	@20 C	30-32
2	PH	@ 20 C	MAX 4.3
3	ASH	GR/100	0.2 - 1
4	ACIDITY	CITRIC ACID	3.5 ± 0.2
5	COLOR	-	1.9 ~ 2.2
6	BOSTVIK NUMBER	-	6 ~ 10
7	ADDETIVE	-	NEGATIVE
B) MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	>10
2	LACTIC ACID BACTERIA	-	>10



TOMATO PASTE

BRIX 30~32

LABORATORY REPORT SPECIFICATION OF ASEPTIC TOMATO PASTE

A) CHEMICAL QUALITY			
1	BRIX	Brix @ 20 c /isiri 1692	30 ~ 32
2	PH	@ 20 c /isiri 1692	MAX 4.3
3	BOSTVIK NUMBER	CM/30 SEC	6 ~ 10
4	ACIDITY	CLTRIC ACID /isiri 1692	MAX 3
5	COLOR	@Brix 12.5 / hunterlab	1.9 ~ 2.2
6	ADDETIVE	-	NEGATIVE
B) MICROBIOLOGICAL QUALITY			
1	HAWARD MOULD COUNT	cfu/gr/ isiri3767	44 MAX
2	YEAST & MOULD	cfu/gr/ isiri2326	NEGATIVE



TOMATO PASTE

BRIX 34~36

LABORATORY REPORT SPECIFICATION OF ASEPTIC TOMATO PASTE

A) CHEMICAL QUALITY			
1	BRIX	Brix @ 20 c /isiri 1692	34 ~ 36
2	PH	@ 20 c /isiri 1692	MAX 4.3
3	BOSTVIK NUMBER	CM/30 SEC	6 ~ 10
4	ACIDITY	CltrIC ACID /isiri 1692	MAX 3
5	COLOR	@Brix 12.5 / hunterlab	1.9 ~ 2.2
6	ADDEITIVE	-	NEGATIVE
B) MICROBIOLOGICAL QUALITY			
1	HAWARD MOULD COUNT	cfu/gr/ isiri3767	44 MAX
2	YEAST & MOULD	cfu/gr/ isiri2326	NEGATIVE



TOMATO PASTE

BRIX 36~38

LABORATORY REPORT SPECIFICATION OF ASEPTIC TOMATO PASTE

A) CHEMICAL QUALITY			
1	BRIX	Brix @ 20 c /isiri 1692	36 ~ 38
2	PH	@ 20 c /isiri 1692	MAX 4.3
3	BOSTVIK NUMBER	CM/30 SEC	6 ~ 10
4	ACIDITY	CITRIC ACID /isiri 1692	MAX 3
5	COLOR	@Brix 12.5 / hunterlab	1.9 ~ 2.2
6	ADDETIVE	-	NEGATIVE
B) MICROBIOLOGICAL QUALITY			
1	HAWARD MOULD COUNT	cfu/gr/ isiri3767	44 MAX
2	YEAST & MOULD	cfu/gr/ isiri2326	NEGATIVE



TOMATO

JUICE

LABORATORY REPORT

SPECIFICATION OF
ASEPTIC TOMATO JUICE

A) CHEMICAL QUALITY			
1	BRIX	Brix @ 20 c /isiri 1692	5 - 10 - 15
2	PH	@ 20 c /isiri 1692	MAX 4.3
3	BOSTVIK NUMBER	CM/30 SEC	6 ~ 10
4	ACIDITY	CitRIC ACID /isiri 1692	MAX 3
5	COLOR	@Brix 12.5 / hunterlab	1.9 ~ 2.2
6	ADDEITIVE	-	NEGATIVE
B) MICROBIOLOGICAL QUALITY			
1	HAWARD MOULD COUNT	cfu/gr/ isiri3767	44 MAX
2	YEAST & MOULD	cfu/gr/ isiri2326	NEGATIVE