



# APPLE PUREE

## Product Summary

Product made from fresh, ripe, tasty Apple  
Contains no GMOs, allergens, coloring, flavors or preservatives

## Organoleptic

Color	Typical for Apple puree
Aroma	With signature smell of Apple Puree
Taste	Certain Sweetness of Apple

## Physical and Chemical tests

Brix at 20°C (gr/100gr)	36 - 38
Total acidity as citric acid (gr/100gr) (at Brix 12)	0.9 - 2.5
PH	3.2 - 4
bostwik	9 - 12

## Microbiological

Total bacteria	Negative
Yeast (cfu /ml)	Negative
Mold (cfu /ml)	Negative
Coliform (Mpn/100 ml)	Negative
TBA	Negative





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## Packing & Storing

Filled in Aseptic bags in 200 Liter  
(210kg ± 2) Metal drums  
Best Storage Condition: 0 - 10 °c

## Labeling

Each drum labeled with:

Batch No:

Drum No:

Production Date:

Expiry Date:

Crop Year:

Net Weight:

Ingredients: **Apple** Puree

Brix at 20°C (gr/100gr) : 36 - 38

## Production Date and Shelf Life

24 months after production date

## Certifications

