

Product Summary

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

Organoleptic

Aroma

With signature smell of Orange

Taste

Slightly acidic with a certain sweetness and a light tart flavor

Physical and Chemical tests

Brix at 20°C (gr/100gr) Min 60.0

2.5 - 4.0 PH

NA Insoluble Solids

Min 2.0 Total Acidity (as citrci acid)

Max 0.4ml/kg Oil Content

Ratio (Brix / Acidity) NA

Max 400 mg/kg Ascorbix acid

Min 1.280 Density (gr/cm)

Min 20 Reducer sugar (gr/100gr)

Max 6.0 Sucrose (gr/100 gr)

Min 50 Formalin Index (ml/100ml)

Max 0.15 Ethyl alcohol (gr/100gr)

Max 10 Anhtdride Sulfuro

Total Ash (gr/100 gr) 1.2 - 3.0

As 13118 Pesticide Residue

Microbiological

Total Aerobic count (cfu/gr)

Less than 10

Acid resistance bacteria (cfu/ml)

Less than 10

Yeast (cfu/ml)

Less than 10

Mold (cfu/ml)

Less than 10

Heavy Metals

Lead (Pb)

Less than 0.05 mg/kg

Cadmium (Cd)

Less than 0.05 mg/kg

Tin (Sn)

Less than 150 mg/kg

(As) / (Cu) / (Zn) / (Fe)

NA

Sum of Cu, Zn, Fe

NA

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ORANGE JUICE CONCENTRATE

Packing & Storing

Filled in Aseptic bags in 200 Liter (265 ± 2 kg) Metal drums Best Storage Condition: -18°c

Labeling

Each drum labeled with:

Batch No:

Drum No:

Production Date:

Expiry Date:

Crop Year:

Net Weight:

Ingredients: ORANGE Juice Concentrate

Brix at 20°C (gr/100gr): Min 60

Production Date and Shelf Life

24 months after production date

Certifications

















