

TERMÉKSPECIFIKÁCIÓ Feketeribizli sűrítmény

Trade Division

1158 Budapest, Késmárk u. 11-13. Telefon: 416-0400 Fax: 416-0366

PRODUCT SPECIFICATION 70140002 BLACKCURRANT

CLEAR FRUIT CONCENTRATE

BX 65

SENSORY PROPERTIES - PRODUCT PROPERTIES

COLOUR:

intensive red

APPEARANCE:

OUTMON! VALUE

viscous uniform liquid, clear

TASTE:

characteristic for blackcurrant

CONCENTRATION FACTOR: 5,9

Soluble solids refract (20°C) Brix pH - value Acidity exp. as citric acid (pH 8,1);(anhydr., IFU 3) Density (20°C)	g / kg g / ml	64,0 - 2,30 - 155,0 -	66,0 2,90 185,0 1,340
NUTRITIVE VALUES Mean values per 100 g product by analysis or calculation Energy	kcal		225
Lifeigy			225
	kJ		959
Fat	g		0,1

	1.1	0.50
100 M	kJ	959
Fat	g	0,1
of which saturates	g	< 0,1
Carbohydrate	g	58,4
of which sugars	g	37,9
Protein	g	1,6
Salt	g	0,035

RESIDUES OF PESTICIDES

The processed fruit is conform to the pesticide standards defined in the EC Regulations n. 396/2005 and following amendments.

RESIDUES OF HEAVY METALS

Conform to EC regulation 1881/2006 and following amendments and to AIJN requirements referring to single strength juice

Arsenic (As)	ppm	< 0,1
Lead (Pb)	ppm	< 0,05
Mercury (Hg)	ppm	< 0,01
Cadmium (Cd)	ppm	< 0,05
Copper (Cu)	ppm	< 5

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ALLERGEN CERTIFICATION

We hereby confirm that to the best of our knowledge the aforementioned product, in accordance with the regulation 1169/2011 and following amendments is free of the below mentioned food allergens:

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 (includings 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 expressed as SO2 Lupin Molluscs

GMO CERTIFICATION

We hereby confirm that to the best of our knowledge the aforementioned product is

- not genetically modified

- not produced from or with genetical modified organism

and therefore a labelling according to regulations n. 1829/2003 and n. 1830/2003 is not necessary.

This statement is expressed for our raw material (fresh or frozen fruit), processed fruit (purees and concentrates) as well as for the processing aids. Our statement is based on regular requests to our suppliers.

NON IRRADIATION CERTIFICATION

We hereby confirm that to the best of our knowledge the aforementioned product is not irradiated.

This statement is expressed for our raw material (fresh or frozen fruit) and processed fruit (purees and concentrates) as well as for the processing aids. Our statement is based on regular requests to our supplier.

MICROBIOLOGICAL VALUES

Yeast	-5.1	
Mould	cfu / g	0
Total viable count	cfu / g	0
Total Viable Count	cfu / g	< 100

PACKAGING

Aseptically packed in: cartons of 20 I / buckets of 20 I / drums of 200 I

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STORAGE

Microbiological shelf life for unopened package: 12 months
Recommended storage temperature: 0/+4°C.
Colour may change at the end of shelf life.
Storage in frozen conditions (-18°C) avoids colour changes.
If package is opened use immediately or freeze at -18°C.
A short storage of the unopened package at ambient temperatures for transport is permissible.

Date: 05.05.2017

Laboratory of Quality Control

Please return the specification stamped and signed for approval otherwise we will consider it accepted.