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## Raspberry Juice Concentrate; 65° Brix

DESCRIPTION:	The raspberry juice concentrated is obtained by physically removing insoluble solids and water, it is obtained from clean, mature and healthy raspberries ( <i>Rubus idaeus</i> L.). No sugars, acids, artificial colors, or other fruits have been added to this concentrate.
INGREDIENTS	100% raspberries ( <i>Rubus idaeus</i> L.)
PROCESS:	The fruit is received in bins ( fresh and frozen), and it is subject to quality control, resulting in a full characterization of this raw material. All processing is done according to the Good Manufacturing Practice (GMPs), in addition to the use of HACCP practices.
BRIX:	65°Brix +/- 0.5
% ACIDITY:	> 7.5 wt/wt % as citric acid at 65°Brix
COLOR:	Natural red color.
INTENSITY:	> 7,5 (@520 nm x DF) 2 gr of juice at 9.2°Brix in 48 ml of Mc Illvaine´s buffer (Dilution Factor 25)
RATIO COLOR:	> 1.8 (@520nm/@430nm)
TURBIDITY:	Less than 30 NTU at 9.2°Brix
FLAVOR:	Clean raspberries flavor, of free from off odors or off flavors
PECTIN:	Negative (by alcohol test)
EXTRANEIOUS MATTER:	Negative



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**MICROBIOLOGY:**

Total Plate Count:	< 500 CFU/g	NCh 2659.Of 2002.
Yeast:	< 200 CFU/g	NCh 2734.Of 2002.
Mold:	< 200 CFU/g	NCh 2734.Of 2002.
Coliform:	< 3 MPN/g	NCh 2635/1.Of 2001.
Thermoacidophilic Bacteria:	< 1 CFU/g	Compendium of Methods for the Microbiological Examination of Foods, Chapter 24, 4th Edition,2001

**PRESERVATIVES**

/ ADDITIVES: Negative

**PACKAGING/LABELING:**

The Raspberry juice concentrate is packaged in 55 gallons steel drums with sanitary varnish and double poly liners,  
Each packaged unit label clearly specifies the name of the product, production number, batch number, drum unique number, date, °Brix, gallons per unit, net weight, gross weight, and if the aroma has been added back to the product.

**STORAGE/LIFE:**

Transportation and storage are done at freezing temperatures (-15°C), the shelf life is for up to 24 months.

**KOSHER:**

Certified Kosher Product