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## Blackberry Juice Concentrate; 65° Brix

DESCRIPTION:	The blackberry juice concentrated is obtained by physically removing insoluble solids and water; it is obtained from clean, mature and healthy cultivated blackberries. No sugars, acids, artificial colors, or other fruits have been added to this concentrate.
INGREDIENTS	100% blackberries.
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:	4.0 – 9.0 wt/wt % as citric acid at 65°Brix
COLOR:	Natural blackberry color.
INTENSITY:	> 14 (@520 nm x DF) (Dilution Factor 25) 2 ml of juice at 10°Brix in 48 ml of Mc Ilvaine´s buffer
RATIO COLOR:	> 1.8 (@520nm/@430nm)
TURBIDITY:	Less than 50 NTU at 10°Brix
FLAVOR:	Clean blackberry flavors, 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 Blackberry juice concentrate is packaged in 55 gallons steel drums with sanitary varnish and double poly liners, witch are FDA approved materials. 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 2,5 years.

**KOSHER:** Certified Kosher Product