

NEC ROTOFLEX PACKAGING CORPORATION

VILLAGE SINGHA, TEHSIL HAROLI,

DISTT. UNA H.P. – 177220

PRODUCT SPECIFICATION SHEET



PRODUCT: APPLE PUREE CONCENTRATE

A] PRODUCT DESCRIPTION:

Apple Puree produced shall be processed in accordance with Good Manufacturing Practices. The product shall conform in every respect to the provision set forth under Food safety standard authority of India. It shall produce from fresh, sound, ripened Apples that are sorted, aseptically processed and filled into sterilized bag.

B] PHYSICAL ATTRIBUTES:

- Colour: Characteristic of Apple puree
- Appearance: Uniform homogeneous product, Typical for Apple puree
- Flavour / Aroma: Pleasant apple Flavour & Aroma, shall be free of objectionable flavour & odours

C] INGREDIENT DECLARATION:

Product is manufactured from fully ripped apples and does not contain any Preservative, colour & Flavour. Contains Ascorbic Acid to promote colour retention.

D] ANALYTICAL ATTRIBUTES:

BRIX (at 20°C)	Min.30.0
ACIDITY % (w/w as malic acid)	0.50–2.5
pH	3.3-4.5

E] MICROBIOLOGICAL ANALYSIS:

TOTAL PLATE COUNT	< 50/ g
YEASTS	< 10/ g
MOULDS	< 10/ g
ESCHERICHIA COLI & COLIFORM BACTERIA	Absent/gram

F] PACKAGING SPECIFICATIONS:

Available in 225 Kg aseptic bag in open top MS drum

G] STORAGE:

- Stored in cool and dry place away from heat.
- Storage Temperature Requirements: Ambient

H) SHELF LIFE:

18 Month from date of manufacturing when stored at below 15°C and 12 months when stores at ambient. May darken over time. Product should be used quickly after opening the bag.

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