

# Specification of APJ

## 1. Production Description :

100%, pure apple juice concentrate is prepared by concentrating filtered, unfermented apple juice pressed from clean, sound and mature apples. The juice shall not contain additives, flavors, preservatives, or colors of any kind.

## 2. Sensory

Appearance (at 11.5° Brix)	Transparent with no sediment or suspending
Visual Color (at 11.5° Brix)	Clear, golden yellow
Flavor (at 11.5° Brix)	Sweet, Clean, characteristic of ripe fresh apples, no moldy or earthy notes
Odor (at 11.5° Brix)	Characteristic of fresh apple, no cooked, moldy or fermentation odor

## 3. Physico-Chemical Standard

Soluble solids (% by refract meter, at 20°C)	70-71
Titratable acidity (% as malic)	≥0.8
Color (%T, at 440nm, 11.5° Brix)	≥40
Absorbance (at 420nm, 11.5° Brix)	≤0.35
Clarity (%T, at 625 nm, 11.5° Brix)	≥95
Turbidity (NTU, at 11.5° Brix)	≤3.0
pH (at 11.5° Brix)	3.5~4.5
Patulin residue (ppb at 11.5° Brix)	≤50
Pectin, Starch (at 11.5° Brix)	Negative

## 4. Microbiological Standard

Total Plate Count (CFU/mL)	≤100
Coliform (CFU/mL)	n=5, c=2, m=10, M=100
Yeast & mould (CFU/mL)	≤100
TAB (CFU/10g)	<1

## 5. Heavy metal accordig to national standard

Lead (mg/Kg, at 11.5° Brix)	≤0.05
Arsenic (mg/Kg, at 11.5° Brix)	≤0.01

## 6. Handling Standard

Package (Net Weight)	Steel Drum	275 kg
	Wooen Bin	1540 kg
	Goodpack Bin	1650 kg
	Flexi Tank	21.5 MT- 24 MT
Label	Product Description ;Purchase Order No. ; Supplier's Name ; Net(Gross) Weigt ; Lot Number ;Country of Origin ; Brix and acid ; and any other customer required	
Shelf Life	24 month	
Storage Temp	≤4° C	