

Specification of Pear Juice

1、 Production Description :

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

2、 Sensory

Appearance (at 12° Brix)	Transparent with no sediment or suspending
Visual Color (at 12° Brix)	Clear, golden yellow
Flavor (at 12° Brix)	Sweet, Clean, characteristic of ripe fresh pears, no moldy or earthy notes
Odor (at 12° Brix)	Characteristic of fresh pear, no cooked, moldy or fermentation odor

3、 Physico-Chemical Standard

Soluble solids (% , by refract meter, at 20°C)	70.0-71.0
Titrateable acidity (% , as malic)	≥0.4
Color (%T, at 440nm, 12° Brix)	≥40
Clarity (%T, 625 nm, 12° Brix)	≥95
Turbidity (NTU, at 12° Brix)	≤3.0
pH (at 12° Brix)	3.5~4.5
Patulin residue (ppb at 12° Brix)	≤50
Pectin, Starch (at 12° Brix)	Negative

4. Microbiological Standard

Total Plate Count (CFU/mL)	≤100
Coliform (CFU/100mL)	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 12° Brix)	≤0.05
Arsenic (mg/Kg, at 12° Brix)	≤0.02

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
Shelf Life	24 month	
Storage Temp	≤-18° C	