

### Technical Data Sheet

<b>PRODUCT NAME</b>	Pear Juice Concentrate clear 65°Bx	<b>COUNTRY OF ORIGIN</b>	Italy, Spain, Portugal
<b>BOTANICAL NAME/VARIETY</b>	Pyrus communis	<b>COUNTRY OF MANUFACTURE</b>	Germany

<b>PRODUCT COMPOSITION</b>
Pear 100%

CHEMICAL AND PHYSICAL PROPERTIES		
Criteria	Tolerance	Description
Brix	63 - 67°Bx	Soluble solids refract (20°C)
pH	3.4 - 4.4	IFU 11
Total acids as tartaric acid	6.8 - 20 g/kg	pH7, IFU 3
Total acids as citric acid	6.5 - 19 g/kg	pH 8.1, IFU 3
rel. Density	1.3070 - 1.3310	20°/20°, IFU 1a
<b>Reconstruction to single strength</b>		
Brix	11.9 - 13°Bx	Soluble solids refract (20°C)
Colour unit; 435 nm	0.100 - 0.500	
Appearance	Viscous uniform liquid, clear.	
Flavour/aroma	Characteristic of pear. No off flavours or odours.	

MICROBIOLOGICAL PARAMETERS		NUTRITIONAL INFORMATION (100g)		
Total Plate Count	<100 cfu/g	Energy	220	kcal
Yeast	<10 cfu/g		923	kJ
Mould	<10 cfu/g	Carbohydrate	57.8	g
E. coli and other coliforms	Negative/g	of which sugars	45.6	g
		Fat	<0.5	g
		of which saturates	<0.4	g
		Protein	<2	g
		Salt	33	mg
		Source: Manufacturer		

ALLERGENS	
Allergens present in product:	None.
Allergens present in process:	Allergen on site: Sulphites.

STORAGE
Storage at 0°C to +4°C.
TRANSPORT INFORMATION
Recommended at 0° to +4°C. Transport at ambient temperature is permissible.

SHELF LIFE
Unopened, handled properly and stored at the recommended temperature product has 2 years (24 months) shelf life after production date.
PACKAGING


<b>PRIMARY:</b>	Aseptic bag	<b>SECONDARY:</b>	Carton/drum	<b>NET WEIGHT:</b>	25kg/250kg
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SUITABILITY STATEMENT
Halal, Vegetarian, Vegan, Coeliac, Diabetics, Lactose intolerant.

CERTIFICATIONS
FSSC 22000, Halal, Kosher

ADDITIONAL INFORMATION
1kg of juice concentrate is approx. 5.4kg juice. Weight of fresh fruit used to produce 1000kg of concentrate: approx. 6800kg.

LEGAL REGULATIONS
The finished product is not derived from nor contains GMO material The finished product nor any of its ingredients have been subjected to ionising irradiation Product meets EU Directive 2012/12 with regard to fruit juices intended for human consumption Product conforms to AIJN Codes of Practice or the Codex Standard for Juice if no AIJN standard exists Product meets EU Directive 1881/2006 with regard to contaminants in foodstuffs Product meets EU Directive 396/2005 with regard to pesticide residue levels in foodstuffs Product meets EU Directives 10/2011 and 1935/2004 with regard to materials in contact with foodstuffs. The manufacturing process is controlled in line with the requirements of HACCP/Codex Alimentarius

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