

APPLE ESSENCE

DESCRIPTION

Patagoniafresh Apple Essence is prepared from the distillation of non-fermented apple juice which has been obtained from 100% sound, washed and sorted apples.

Patagoniafresh Apple Essence is a crystal clear liquid 100% natural and contains no additives, preservatives, artificial flavorings or colorings.

Its legal status is NATURAL FLAVOR.

Patagoniafresh Apple Essence is prepared in accordance with HACCP and GMP programs.

CERTIFICATIONS

Kosher, Halal, HACCP, FSSC 22000, OHSAS 18001, and ISO 50001.

PHISICAL AND CHEMICAL ANALYSIS

Fold	: 150
Refractive index	: 1.33-1.34
pH	: 3,0-5,0
Alcohol	: 3.0 % v/v minimum
Aldehydes	: 150 ppm Trans-2-Hexenal minimum
Appearance	: Crystal clear liquid
Foreign materials	: Negative
Pesticides and Heavy Metals	: In accordance country of destination or customers requirements.

ODOR AND FLAVOR

Typical of fresh apples and free of any off flavors.

MICROBIOLOGY

- Total plate count : Less than 50 ufc/mL
- Yeast & mold : Less than 50 ufc/mL
- Coliforms : Non detectable

All the above information is for general guidance only. It is, to our best knowledge, true and accurate and can be adapted to the final specifications of the customer.

LABELING

Product name, manufacturer's name, production date, origin, lot number, packaging #, net and gross weight, gallons content, PO # and others as per customer requirements.

PACKAGING

- 60 gallon closed plastic drums
- 5600 gallon one way flexibag

STORAGE REQUIREMENTS

Between 32°F – 41°F (0 - 5°C).

SHELF LIFE REQUIREMENTS

Two years under storage conditions 32°F – 41°F (0 - 5°C).