

## Red Raspberry Juice Concentrate

### DESCRIPTION

Patagoniafresh Red Raspberry Juice Concentrate is prepared by removing the water from unfermented raspberry juice which has been obtained from washed, sorted, and sound raspberries.

Patagoniafresh Red Raspberry Juice Concentrate is a viscous red liquid 100% natural and contains no additives, preservatives, essence, flavorings or colorings of any kind. It is Non GMO and Free Allergens. Patagoniafresh Raspberry Juice Concentrate is prepared in accordance with HACCP and GMP regulations FDA 21 CFR Part 120 and Part 110.

### CERTIFICATIONS

Kosher, Halal, FSSC 22000 and ISO 50001

### PHISICAL AND CHEMICAL ANALYSIS

- Brix : 65 ± 1
- Acidity : 8.0 – 15,0% w/w as citric acid
- pH : 2.5 – 3.5
- Color : 0,450 min. Abs. at 520 nm (1g/100 mL)
- Ratio (520nm/430nm) : Minimum 1,6
- Turbidity : Less than 15 NTU (9 Brix)
- Pectin and Starch : Negative
- Foreign materials : Negative
- Pesticides & Heavy Metals : Conforms to FDA Regulations or country destination

### ODOR AND FLAVOR

Typical of fresh red raspberries and free of any off flavors.

### MICROBIOLOGY

- Total plate count : Less than 50 ufc/mL
- Yeast & mold : Less than 50 ufc/mL
- Osmophilic yeast & mold : Less than 50 ufc/mL
- Coliforms : Non detectable
- Alicyclobacillus (TAB) : 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 #, acidity, brix, net and gross weight, gallons content, PO # and others as per customer requirements.

### PACKAGING

- 60 gallon open head steel drums with double high density polyliner. Conventional and aseptic filling.

### STORAGE REQUIREMENTS

At 0°F (-18°C).

### SHELF LIFE REQUIREMENTS

Two years under storage conditions 0 ° F (-18 °C).