

PARSFARAVAR Industrial Fruit Business Group

Plums Puree CONCENTRATE

Specification of product	
Origin	Iran
Company	Parsfaravar Co.
Analytical	
Brix	28 – 38 g/100 g
Acidity	0.2 – 0.7 % g/100 ml (As Malic Acid)
Color	Natural
PH	2.6 – 3.9
SENSORIAL TEST	
Appearance	Clear, Natural
Taste	Sweet, Natural
Aroma	Natural
Color	Natural (Yellow - Brown)
MICROBIOLOGIC TEST	
Total Plate count	<500 (PCA)
Yeast & Mold	<100/g
Coliform	<10/g
SHELF LIFE	
2 YEARS AFTER PRODUCTION	
PACKING & STORING	
Filled in Aseptic bags in 220 Litter (230 kg) steel drums	
Storage Condition	0 [°] c - 5 [°] c
It is essential to arrange transport in refrigerated container in order to maintain the temperature at 0 [°] c - 5 [°] c at all times and to avoid biochemical reactions and quality loss.	
LABELING	
Batch Number	
Drum Number	
Production Date	
Crop Year	
Net Weight	
Gross Weight	
Brix	
CERTIFICATIONS	
ISO 9001/2000 & ISO 22000/2005 & HACCP QUALITY SYSTEM	
HALAL CERTIFICATE	