PARSFARAVAR Industrial Fruit Business Group

SOUR-CHERRY JUICE CONCENTRATE

OriginIranCompanyParsfaravar Co.AnalyticalImage: Company of the star o	Specification of product	
CompanyParsfaravar Co.AnalyticalBrix $65 \pm 1 g/100 g$ Acidity $6 - 8 (g/100 ml PH = 7 as Malic Acid)$ Color $1.7 - 2 (BRIX 12)$ PH $3.3 - 3.4$ N.T.U $2 - 4 (at BRIX 12)$ Stability TestPositiveSucrose (gr/100 ml)Max 5Formalin Index (ml/100 ml)95 - 100SENSORLAT TESTTasteTasteSourAromaTypically fine quality sour cherry flavorMICROBIOLOGIC TESTTotal Plate countTotal Plate count< 10		Iran
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MICROBIOLOGIC TEST Total Plate count < 10	Taste	Sour
Total Plate count < 10	Aroma	Typically fine quality sour cherry flavor
Yeast & Mold < 10	MICROBIOLOGIC TEST	
Color Purple SHELF LIFE 3 YEARS AFTER PRODACTION PACKING & STORING Filled in Aseptic bags in 220 Litter (265 kg) steel drums Storage Condition Storage Condition It is essential to arrange transport in refrigerated container in order to maintain the temperature at - 18°c at all times and to avoid biochemical reactions and quality loss. LABELING Batch Number Orum Number Production Date Orop Year Net Weight Orops Weight Brix Orops Weight Brix CERTIFICATIONS ISO 22002/1, ISO 9001, HACCP issued by TUO HALAL CERTIFICATE Organic Certification EU, JAS, USDA issued by Peterson Control Union FDA registered	Total Plate count	< 10
SHELF LIFE 3 YEARS AFTER PRODACTION PACKING & STORING Filled in Aseptic bags in 220 Litter (265 kg) steel drums Storage Condition Storage Condition It is essential to arrange transport in refrigerated container in order to maintain the temperature at - 18°c at all times and to avoid biochemical reactions and quality loss. LABELING Batch Number Orum Number Drum Number Oroganic Corp Year Net Weight Oroganic Multiple Business Fruit Group Brix CERTIFICATIONS ISO 22002/1, ISO 9001, HACCP issued by TUO HALAL CERTIFICATE Organic Certification EU, JAS, USDA issued by Peterson Control Union FDA registered	Yeast & Mold	< 10
3 YEARS AFTER PRODACTION PACKING & STORING Filled in Aseptic bags in 220 Litter (265 kg) steel drums Storage Condition < -18°c	Color	Purple
PACKING & STORING Filled in Aseptic bags in 220 Litter (265 kg) steel drums Storage Condition Storage Condition It is essential to arrange transport in refrigerated container in order to maintain the temperature at - 18°C It is essential to arrange transport in refrigerated container in order to maintain the temperature at - 18°C It is essential to arrange transport in refrigerated container in order to maintain the temperature at - 18°C It is essential to arrange transport in refrigerated container in order to maintain the temperature at - 18°C It is essential to arrange transport in refrigerated container in order to maintain the temperature at - 18°C It is essential to arrange transport in refrigerated container in order to maintain the temperature at - 18°C It is essential to avoid biochemical reactions and quality loss. It Is for the temperature at Orgen to avoid biochemical reactions and quality loss. It Is for temperature at Orgen to avoid biochemical reactions It Is forgent to avoid biochemical reaction EU, JAS, U	SHELF LIFE	
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Organic Certification EU, JAS, USDA issued by Peterson Control Union FDA registered		
FDA registered	Organic Certification EU, JAS, USDA issued by Peterson Control Union	
Kosher		

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