

RED BEET JUICE CONCENTRATE SPECIFICATIONS

SENSORY PROPERTIES

NATURAL, DARK RED APPEARANCE, CHARACTERISTICAL TASTE AND ODOR OF RED BEET WHICH DO NOT CONTAIN ANY IMPURITY

INGREDIENTS

CHEMICAL ANALYSIS

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|--------------------------|----------|
| RED BEET JUICE | 99% |
| CITRIC ACID, ENZYMS ETC. | 1% (MAX) |

| | |
|--------------------------------|-----------------------|
| BRIX | % 63 -67 (MIN-MAX) |
| TOTAL ACIDITY (AS CITRIC ACID) | %3,10-6,20 (MIN-MAX) |
| PH | 3,40-4,00 (MIN-MAX) |
| COLOR INDEX (AT 8 BX 430 nm) | 0,400-0,500 (MIN-MAX) |
| COLOR INDEX (AT 8 BX 520 nm) | 0,860-1,050 (MIN-MAX) |
| BROWN RATIO (520 nm/430 nm) | 1,80-2,15 (MIN-MAX) |

MICROBIOLOGICAL CHARACTERISTICS

| | |
|------------------------------|----------------|
| LISTERIA MONOCYTOGENES(25 g) | NEGATIVE |
| SALMONELLA(25 g) | NEGATIVE |
| E.COLI | NEGATIVE |
| TOTAL BACTERIA | 1000 (MAX) |
| YEAST MOLD | 0-10 (MIN-MAX) |

PACKING: 1250 kg Net as a food grade packaging drums are IBC.

STORAGE: (0) - (-18) ° C shall be maintained. Shelf life is being kept at this temperature as long as 24 months.