

## Product Specification

### 1. Descriptions

The product is produced by the physical removal of specific proportion of water for the concentration of unfermented apple juice obtained from the edible parts of sound, mature fruits of *Malus domestica Borkh.* variety by mechanical processes and preserved only by physical proceedings. The total process (All steps of production) must be described considering a HACCP concept (FDA 19.01.2001 or 852/2004 EC) and complies with GMP (Good Manufacturing Practice) including quality checks and full traceability. Product also complies with GMP (Good Manufacturing Practice) including quality checks and full traceability.

### 2. Essential Authenticity and Quality Factors

#### 2.1. Authenticity

The product is made from 100% natural, fresh and wholesome fruit of the specified variety and is not modified or adulterated in any way by addition of food additives or unauthorized processing. The product complies with the Directive 2001/112/EC and subsequent amendments and complies furthermore with the CODEX General Standard for Fruit juices and Nectars (Codex Stan 247-2005) and AIJN–Code of Practice. Genetic manipulations are not used. Genetic manipulated plants, raw materials, food additives and enzymes (including self-cloned ones) are not used.

#### 2.2. Authorised Ingredients, Treatments and Substances

##### 2.2.1 Authorised Ingredients

The product does not contain any food additive as mentioned in the Regulation (EC) No 1333/2008.

##### 2.2.2 Authorised Treatments and Substances

To clarify the product, processing aids as stated in the Directive 2001/112/EC and its amendments, enzymes meeting the requirements of Regulation (EC) No 1332/2008, and chemically inert filtration aids and precipitation agents which comply with Regulation (EC) No 1935/2004 are permitted to use

#### 2.3. Hygiene

The product is prepared in accordance with the “General Principles of Food Hygiene” recommended by the Codex Alimentarius Commission.

#### 2.4. Contaminants

The values for arsenic and heavy metals do not exceed the AIJN Code of Practice and FDA related guidance and supporting documents limits (eg. Guidance for industry Arsenic in apple juice- July 2013) and the product complies with the Regulation (EC) No 1881/2006 and subsequent amendments.

#### 2.5. Residues

The product complies with the Regulation (EC) No 396/2005 and subsequent amendments.

#### 2.6. Allergens

The product does not contain substances having allergic properties for which labelling is required, as defined in Directive 2007/68/EC amending Annex IIIA to Directive 2000/13/EC of the European Parliament and of the Council as regards certain food ingredients.

Composition: Apple (100%)

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**2.7. GMO's**

The product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO. Therefore it does not require GMO-labelling according to Regulations (EC) No 1829/2003 and 1830/2003.

**2.8. Flavours**

Flavours delivered or already returned only come from the fruit which gives the name. These flavours correspond to the request of the European fruit juice regulation.

**3. Essential Composition****3.1. Sensorial**

The product has the characteristic colour, appearance, flavour and clean taste typical of the clear apple juice.

**3.2. Analytical****Analysis Value Method**

°Brix 70 ± 1,00 IFU 8

Total Titratable Acidity, % (w/w) 1,00 – 1,50 IFU 3; as malic acid pH 8,1

pH 3,50 – 4,00 IFU 11

Turbidity, NTU ≤2 SS °Bx\*

Colour &gt; 40 SS °Bx\* 440 nm

Clarity &gt; 95 SS °Bx\* 625 nm

Patulin, ppb &lt; 30 SS °Bx\* 3% acetonitrile 272 nm

HMF, ppm &lt; 20 SS °Bx\* 3% acetonitrile 272 nm

Fumaric Acid, ppm ≤ 5 SS °Bx\* 0,01 N H2SO4 210 nm

Lactic Acid, ppm ≤ 500 SS °Bx\* 0,01 N H2SO4 210 nm

Optical Judgement Free of impurities

SS °Bx\*: AIJN from concentrate single strength minimum brix value

**3.3. Microbiological**

Analysis	Value	Method
Total Plate Count	< 1000 cfu / ml	PCA, 28°C 3 days
Mould	< 500 cfu / ml	DRBC, 28°C 5 days
Yeast	< 500 cfu / ml	DRBC, 28°C 5 days
HRMS	None in 50 ml	PDA, 28°C 7 days
Bacteria spores	None in 50 ml	PCA, 28°C 7 days
Coliform	None in 50 ml	VRBA, 37°C 3 days
E.Coli	None in 10 ml	CA, 37°C 3 days
TAB	None in 10 ml	BAT, 45°C 11 days

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### 4. Packaging

The packaging materials comply with the requirements of the relevant version of the Regulation (EC) No 1935/2004 and its implementation measures. The product is delivered in plastic and steel drums which are in accordance with regulations. Plastic drums 275 kg net and steel or conical drums 275 kg net both with double PE liner and 24 000-24100 kg net flexi bags are the standard filling type and weight for this product.

### 5. Labelling

The labels of our products are prepared in accordance with the "Turkish Food Codex" recommended by the Codex Alimentarius Commission and also comply with Directive 2000/13/EC and its amendments.

### 6. Documents

Packing list and Certificate of Analysis are provided for each delivery.

### 7. Conditions of Storage

The product is stored between 0 - +4 °C to avoid colour and flavour change. Shelf life of the product in the unopened original packaging is 24 months at 0 - +4 °C.

### 8. Conditions of Transport

Recommended transportation between 0 - +4 °C.

### 9. Disclaimer

This product specification describes the composition and properties of our product to the best of our knowledge. It replaces all previous versions and is valid without signature. Due to raw material variations deviations from this specification may occur within good manufacturing practise in order to standardize our product. This product and its ingredients conform to Turkish or European food law requirements. The permissibility of our product may be limited to certain applications. It's the duty of the user to insure that the use of our product and the placing on the market of the food made with it complies with local applicable legal requirements, taking also into consideration specific needs, e.g. those of children.

### 10. Intended Uses

This product is semi-finished product. Useable at juice industry, baby food industry, confectionery industry, dairy products industry ect.