

Material number: 1505065



A ROYAL COSUN COMPANY

SVZ International B.V.

Stadionstraat 40

4815 NG Breda

Netherlands

info@svz.com

PRODUCT SPECIFICATION

Strawberry juice concentrate, clarified R=65, frozen, jerrycan 20kg

Product description

Juice concentrate, made of sound and mature from the named fruit, which have been selected, sieved, depectinized, extracted, clarified, concentrated, packed and frozen.

The product is solely made from the named fruit and it contains no additives.

Botanical name

Fragaria x ananassa

Ingredients

Strawberries

Raw material varieties

Blend of varieties (e.g. Senga sengana, Elsanta and other varieties)

Physical and chemical parameters

Characteristics	unit of measure	min.	max.	method	
Brix (refractometer value)		64,0	66,0	IFU MA08	
Brix (corrected)		65,1	67,6	IFU MA08	
pH		2,8	3,5	IFU MA11	
Acidity as citric acid anhydrous, pH 8,1	g/100 g	5,8	8,6	IFU MA03	
Brix (refr. value) single strength		7,0		AIJN	
Color, 530 nm*		>=18,0		SVZ W9.36.01	
Alcohol test *		negative to slightly positive		SVZ W9.35.12	

* = measured on brix (refr. value) single strength

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Microbiological parameters

Characteristics	unit of measure	max.	method	
Total viable count (by OSA)	cfu/g	<=1000	IFU MM2	
Yeasts	cfu/g	<=500	IFU MM3	
Moulds	cfu/g	<=100	IFU MM4	

Sensoric properties (on single strength/juice)

Color (visually)

Orange, red

Aroma

Aromatic, typical strawberry

Taste

Sweet, acidic

Recommended shelf life and storage

Retest after	Months	24	6
if stored	°C	max. -18	0 - 4

Legislation information

Residues of pesticides: in compliance with Regulation (EC) No. 396/2005 and subsequent amendments.

Residues of contaminants: in compliance with Regulation (EC) No. 1881/2006 and subsequent amendments.

Packaging material intended to come in contact with foodstuffs meets the requirements of European legislation in force.

According to European legal requirements neither GMO nor allergen labelling is necessary.

Remarks

This product is pasteurized, which means that vegetative microorganisms have been inactivated.

Spores however can survive a pasteurization. This will not cause a problem in our product if kept at storage conditions as indicated on our specification.

The formation of agglomerates (crystals) is a natural phenomenon in concentrated fruit juices. It can be triggered by fluctuations in storage conditions. The crystals disappear upon gently heating and stirring the juice concentrate. This phenomenon has no effect on the quality of the product.

It remains the responsibility of the customer to ensure that the use of the product and subsequent labelling is in compliance with relevant legislation.

The product that SVZ International B.V. supplies is not intended for direct consumption.

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Certifications & Memberships



Food Safety

CERTIFICATED

