

Material number: 1505583



SVZ International B.V.

Stadionstraat 40

4815 NG Breda

Netherlands

info@svz.com

## PRODUCT SPECIFICATION

### Red elderberry juice concentrate, clarified R=65, chilled, jerrycan 20kg

#### Product description

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

#### Botanical name

*Sambucus nigra L.*

#### Ingredients

Red elderberries, citric acid

#### Raw material varieties

Wild and/or cultivated

#### Physical and chemical parameters

Characteristics	unit of measure	min.	max.	method
Brix (refractometer value)		64,0	66,0	IFU MA08
Brix (corrected)		64,9	67,4	IFU MA08
pH		3,5	4,3	IFU MA11
Acidity as citric acid anhydrous, pH 8,1	g/100 g	4,6	7,2	IFU MA03
Brix (refr. value) single strength		10,0		AIJN
Color, 530 nm*		>=100,0		SVZ W9.36.01
Residue by centrifuge*	% v/v	<=2,0		SVZ W9.35.07
Alcohol test *		negative to slightly positive		SVZ W9.35.12

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

#### Microbiological parameters

Characteristics	unit of measure	max.	method
Total viable count (by OSA)	cfu/g	<=1000	IFU MM2
Yeasts	cfu/g	<=100	IFU MM3
Moulds	cfu/g	<=50	IFU MM4

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## Sensoric properties

### Color (visually)

Red, violet

### Aroma

Aromatic, typical elderberry

### Taste

Sweet, acidic

## Recommended shelf life and storage

Retest after	Months	12
if stored	°C	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. 2023/915 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.

**\*\* Addendum for crop 2024 \*\***

We would like to inform you that, this year, we observe that the color and acidity of our red elderberry juice concentrate is lower than in previous years. This is mainly caused by weather influences:

Color > 85

Acidity as citric acid min. 3,8 g/100g

SVZ is always doing its utmost best to supply our clients with agreed product specifications, but we do trust that we have informed you accordingly about this issue.

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## Certifications & Memberships

