

Material number: 1505674



A ROYAL COSUN COMPANY

SVZ International B.V.

Stadionstraat 40

4815 NG Breda

Netherlands

info@svz.com

PRODUCT SPECIFICATION

Black carrot juice concentrate, clarified, acidified, EV 4, frozen, jerrycan 20 kg

Product description

Juice concentrate, made of sound and mature from the named vegetable, which have been selected, washed, peeled, milled, acidified, enzyme treated, extracted, clarified, concentrated, packed and frozen.

Botanical name

Daucus carota

Ingredients

Black carrots, citric acid (to adjust the pH)

Raw material varieties

Deep purple and other varieties

Physical and chemical parameters

Characteristics	unit of measure	min.	max.	method
Brix (refractometer value)		63,0	67,0	IFU MA08
Brix (corrected)		63,4	68,7	IFU MA08
pH		<=3,6		IFU MA11
Acidity as citric acid anhydrous, pH 8,1	g/100 g	2,0	9,0	IFU MA03
Color Amax +/- 525nm		3,8	4,3	SVZ W9.43.22
Brix (refr. value) single strength		8,0		AIJN
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	<=100	IFU MM3
Moulds	cfu/g	<=50	IFU MM4

Sensoric properties (on single strength/juice)

Color (visually)

Red

Aroma

Aromatic, typical carrot

Taste

Sweet

Recommended shelf life and storage

Retest after	Months	24	3
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. 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 vegetable 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

