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APPLE

Apple Puree Concentrate
strong Apple product
produced from completely
ripe, healthy undamaged
washed Apples

Product Code No : AP.

02

SENSORY REQUIREMENT:

Appearance: free from skins, stones
and all foreign substance.

Use: Suitable to used as raw material
by producers of food and drinks

Packing: Aseptically processed and
packed product.



PHYSICAL AND CHEMICAL

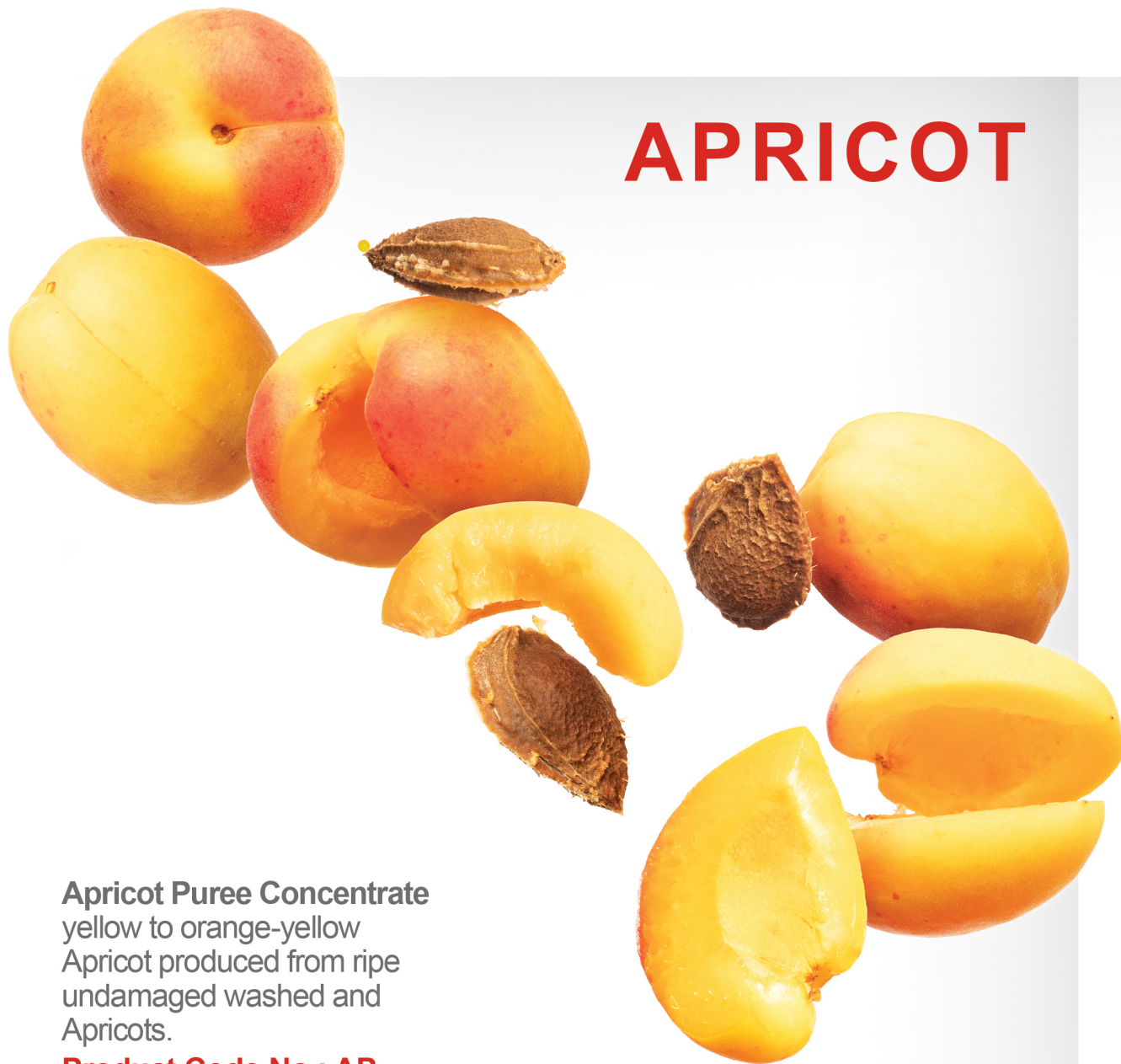
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	70-72
Turbidity (Turbidi meter at 15°Bx)	<5
PH	3.6-3.8
Acidity (as tartaric Acid)(gr/100gr)	1.3-1.5
Color (at 12 °Bx-% T 440 nm)	50-70
Sucrose (gr/100gr)	7-9
Stability Test	Positive
Pectin Test (Alcohol test)	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGYCAL PARAMETERS	PARAMETRIC
Total Count (cfu/gr)	<10 (cfu/gr)
Yeast	<10 (cfu/gr)
Mold	<10 (cfu/gr)

Shelf life: 3 years at cold storage (0-5°C) | 2 years at bulk product (0-5°C)

03



APRICOT

Apricot Puree Concentrate
 yellow to orange-yellow
 Apricot produced from ripe
 undamaged washed and
 Apricots.

Product Code No : AP

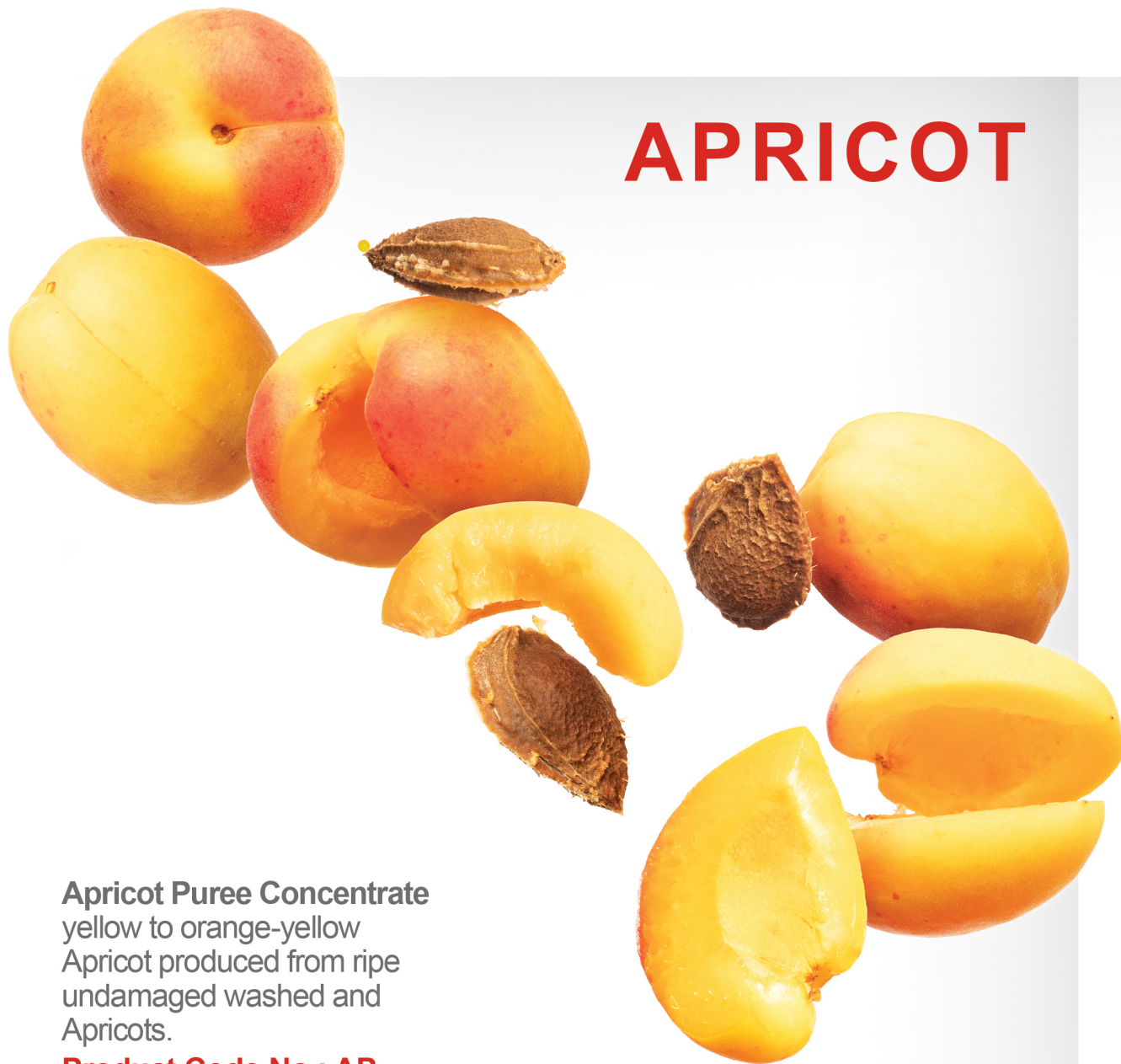
SENSORY REQUIREMENT:

Appearance: free from skins, stones and all foreign substance.
 Color: Yellow to orange-yellow
 Aroma: typical of kind fresh Apricot taste
 Use: Suitable to used as raw material by producers of food
 Packing: Aseptically processed and packed product.



PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	30-32
Flavor Texture	Natural
PH	4 +0.6
Acidity (as Citric Acid) (gr/100gr)	0.5-1.5
Additive, artificial color, chemical preservative	Negative
sucroze (gr/100)	Max: 10
Formalin Index (ml/ 100 ml)	Min:25
SAFETY SPECIFICATION	
B.MICROBIOLOGYCAL PARAMETR	PARAMETRIC
Lactic Acid Bac	Max: 1 (cfu/gr)
Acid resistant Bac	Max: 1 (cfu/gr)
Yeast and Mold	Max: 1 (cfu/gr)

Shelf life: 2 years at cold storage (0-5 °C)



Apricot Puree Concentrate
 yellow to orange-yellow
 Apricot produced from ripe
 undamaged washed and
 Apricots.

Product Code No : AP

APRICOT

SENSORY REQUIREMENT:

Appearance: free from skins, stones and all foreign substance.
 Color: Yellow to orange-yellow
 Aroma: typical of kind fresh Apricot taste
 Use: Suitable to used as raw material by producers of food
 Packing: Aseptically processed and packed product.



PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	30-32
Flavor Texture	Natural
PH	4 +0.6
Acidity (as Citric Acid) (gr/100gr)	0.5-1.5
Additive, artificial color, chemical preservative	Negative
sucroze (gr/100)	Max: 10
Formalin Index (ml/ 100 ml)	Min:25
SAFETY SPECIFICATION	
B.MICROBIOLOGYCAL PARAMETR	PARAMETRIC
Lactic Acid Bac	Max: 1 (cfu/gr)
Acid resistant Bac	Max: 1 (cfu/gr)
Yeast and Mold	Max: 1 (cfu/gr)

Shelf life: 2 years at cold storage (0-5 °C)

CARROT



Carrot Puree

Strong orange to red-orange product produced from completely ripe, healthy undamaged washed carrots

Product Code No : CPU

SENSORY REQUIREMENT:

Appearance: Free from skins,stones & all foreign substance
Color: Orange to red-orange
Aroma: Typical of its kind, fruity, fresh with no added foreign flavors
In Date's color
Use: Suitable to use as raw material by producers of food and drinks
Packing: Aseptically processed and packed product.
* keep away from sun light



PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	Min:7
Flavor Texture	Natural
PH	Max:6
Acidity (as Citric Acid)(gr/100gr)	Max:0.3
Formalin Index (ml/100 ml)	10-40
sucroze (gr/100gr)	Max:5
Additive, artificial color, chemical preservative	Negative
SAFETY SPECIFICATION	
B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Aerobic Bacteria	Max: 100(cfu/gr)
aerobic microorganisms	Max: 100(cfu/gr)
Yeast and Mold	Max: 10(cfu/gr)

Shelf life: aseptic cool and dry place (2-5°C) | **non-aseptic:** frozen at (-10 to -18°C)

DATE



Date Paste
is prepared from fully ripe
date fruit and free from
heat contamination.

Product Code No : DTP

SENSORY REQUIREMENT:

Appearance: Clear, no sign of browning
or foreign bodies.
Color: In Date's color
Aroma: Give the natural taste and
smell of date.



PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	Min:65
Flavor Texture	Natural
PH	1-5
SAFETY SPECIFICATION	
B.MICROBIOLOGYCAL PARAMETR	PARAMETRIC
Aerobic Bacteria	100 (cfu/gr)
Acid resistant Bac	10 (cfu/gr)
Yeast	10 (cfu/gr)
Mold	10 (cfu/gr)

Shelf life: 2 years at cold storage (-5°C)

EGGPLANT

Eggplant Puree Concentrate
made from vegetable
carefully picked from the
associated farms which are
matured the correct point
washed regularly selected
and processed.

Product Code No : EGP

SENSORY REQUIREMENT:

Appearance: Free of seeds, leaves and
all foreign materials.

Color: Natural color color of eggplants

Use: For vegetable purees, including
baby food production.



PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	7-8
Color / Qualitative	Light beige color
Smell and Taste	Characteristics of Eggplant
Acidity (as citric acid)(gr/100)	0.1-0.3gr/100gr
PH	Max:5.5
Additive, artificial color, chemical preservative	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETRS	PARAMETRIC
Aerobic mesophilic spores	Max:10(cfu/ml)
coliform	Absent:1g
Yeast and Mold	Max: 10 (cfu/ml)

Shelf life: 1.5 year since production date - keep in cool and dry place



PEACH

Peach Puree
is prepared from healthy
and ripe fruit .
Product Code No : PCP



SENSORY REQUIREMENT:

Appearance: Free of skin, leaves and all foreign materials.
Color: Natural color and specific to the variety of peach fruit.
Aroma : Peach Puree has its own taste and does not have sourness and burn.

PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20 °C)	28-30
Flavor Texture	Natural
PH	3.9±0.5
Acidity (as Citric Acid)(gr/100gr)	0.8-1.7
Formalin	Min:30
Pectin Test	Negative
Starch Test	Negative
Sucrose	Max 7
SAFETY SPECIFICATION	
B.MICROBIOLOGYCAL PARAMETR	PARAMETRIC
Total Count	<500 (PCA)
Yeast	Negative
Mold	Negative
Coliform	Absent

Shelf life: 2 years at cold storage (0-5 °C)

PUMPKIN



Pumpkin Puree Concentrate
made from fruits carefully
picked from the associated
farms which are matured
the correct point washed
regularly selected and
processed

Product Code No : PP

SENSORY REQUIREMENT:

Appearance: viscos and homogeneous
Use: Suitable to use as raw material by
producers of food and drinks
Packing: Aseptically processed and
packed product.

PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20 °C)	12-10
Flavor Texture	Natural
PH	Min:4.8
Acidity (as Citric Acid)(gr/100gr)	0.1-0.18
consistency	Max: 4.5cm/120sec
Additive, artificial color, chemical preservative	Negative
SAFETY SPECIFICATION	
B.MICROBIOLOGICAL PARAMETR	PARAMETRIC
Aerobic Bacteria	Max: 10 (cfu/gr)
coliform	Absent: 1g
Mold	Max: 10 (cfu/gr)
Coliform	Max: 10 (cfu/gr)

Shelf life: 2 years at cold storage (0-5 °C)



SENSORY REQUIREMENT:

Appearance: Free from skins, stones
and all foreign substance.

Color: The natural color of fruit itself.

Aroma: Natural taste and smell.

PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	30 - 32
Flavor Texture	Natura
PH	3.2 ± 0.6
Acidity (as malic Acid)(gr/100gr)	2-4.5
Additives, artificial color, chemical preservative	Negative
SAFETY SPECIFICATION	
B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Acid resistant Bae	Max: 1 (cfu/gr)
Lactic Acid Bae	Max: 1 (cfu/gr)
Yeast and Mold	Max: 1 (cfu/gr)

Shelf life: 2 years at cold storage (0-5 °C)



Tomato Paste
strong tomato red product
produced from completely
ripe, healthy undamaged
washed tomatoes.

Product Code No : TP



SENSORY REQUIREMENT:

Appearance: free from skins, stones
and all foreign substance.

Color: red (at hunter lap system) min2 .

PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20 °C)	28-30/30-32/34-36/36-38
Flavor Texture	Natural
PH	MAX: 4.3
Acidity (as Citric Acid)(gr/100gr)	1.7-2.1
Howard	<36%
Additive, artificial color, chemical preservative	Negative
SAFETY SPECIFICATION	
B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Mesophilic Acid resistant Bae.	Negative (gr/ml)
Thermophile Acid resistant Bae.	Negative (gr/ml)
Yeast and Mold	Negative (gr/ml)

Shelf life: 2 years at cold storage (-5°C)

ZUNCHINI



Zucchini Puree Concentrate
made from vegetable
carefully picked from the
associated farms which are
matured the correct point
washed regularly selected
and processed

Product Code No : ZCP



SENSORY REQUIREMENT:

technology (clean extraction stem) in
a closed cycle product is produced
at GFSL approved plant under high-
est food standards

PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	2.5-6
Color / Qualitative PH	Light to medium green
PH	Max:5.5-6
Smell and Taste	Characteristic of the variety
Howard	16%
consistency	Max:5(15sen)
Additive, artificial color, chemical preservative	Negative
SAFETY SPECIFICATION	
B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Aerobic mesophilic spores	Max:10(cfu/ml)
coliform	Absent:1g
Yeast and Mold	Max: 10 (cfu/gr)

Shelf life: shelf life 1.5 year since production date - keep in cool and dry place

APPLE

Apple Juice Concentrate is exclusively manufactured from fresh, mature, unfermented the product does not contain any additives, sugar

Product Code No : AJC

SENSORY REQUIREMENT:

Appearance: Clear, no sign of browning or foreign bodies.

Aroma: Typical fine quality Apple Flavor



PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	70-72
Turbidity (Turbidi meter at 15°Bx)	<5
PH	3.6-3.8
Acidity (as tartaric Acid)(gr/100gr)	1.3-1.5
Color (at 12 °Bx-% T 440 nm)	50-70
Sucrose (gr/100gr)	7-9
Stability Test	Positive
Pectin Test (Alcohol test)	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Total Count (cfu/gr)	<10 (cfu/gr)
Yeast	<10 (cfu/gr)
Mold	<10 (cfu/gr)

Shelf life: 3 years at frozen at (-18) °C

BARBERRY



Barberry Juice Concentrate is exclusively manufactured from mature barberry fruits. The product does not contain any additives, sugar with no genetic modifications

Product Code No : BJC

SENSORY REQUIREMENT:

Appearance: Clear, Natural Red color

Aroma: Typical fine quality Barberry Flavor.



PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20 °C)	Min:63
Turbidity (Turbidi meter at 12 °Bx)	<5
PH	2.8-3.2
Acidity (as Citric Acid)(gr/100gr)	5.5-9.5
Color (at 12 °Bx-% T 440 nm)	1.3-1.5
Sucrose (gr/100gr)	<5
ASH (gr/1 00gr)	2
Sugar (inverted)	Min:35
Sugar (inverted) Stability Test	Positive
Pectin Test (Alcohol test)	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGYCAL PARAMETRS	PARAMETRIC
Total Count (cfu/gr)	<10 (cfu/gr)
Yeast	<10 (cfu/gr)
Mold	<10 (cfu/gr)

Shelf life: 3 years at Frozen at (18°C)



Carrot Concentrate
Strongly orange to red-
orange product produced
from completely ripe,
healthy undamaged
washed carrots

Product Code No : CCC

SENSORY REQUIREMENT:

Appearance: Free from skins, stones
and all foreign substance.
Color: Orange to red-orange
Aroma: Typical of its kind, fruity, fresh
with no unnatural taste.
Stamp: Aseptically processed and
packed product.



PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	Min:7
Flavor Texture	Natural
PH	Max:6
Acidity (as Citric Acid) (gr/100gr)	Max:0.3
Formalin Index (ml/ 100 ml)	10-40
sucroze (gr/100gr)	Max:5
Additive, artificial color, chemical preservative	Negative
SAFETY SPECIFICATION	
B.MICROBIOLOGYCAL PARAMETERS	PARAMETRIC
Aerobic Bacteria	Max: 100(cfu/gr)
aerobic microorganisms	Max: 100(cfu/gr)
Yeast and Mold	Max: 10(cfu/gr)

Shelf life: 2 years at (-18°C) storage



DATE

Date Juice Concentrate is exclusively manufactured from mature dates. The product does not contain any additives, sugar with no genetic modifications

Product Code No : DJC



SENSORY REQUIREMENT:

Appearance: Clear, no sign of browning or foreign bodies.
Color: In Date's color
Aroma: Typical fine quality Natural taste

PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	Min: 70
Acidity (as acetic acid)(gr/100gr)	0.3-1.3
Flavor Texture	Natural
PH	4.8-6
SAFETY SPECIFICATION	
B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Total Count	<10 (cfu/gr)
Yeast	<10 (cfu/gr)
Mold	<10 (cfu/gr)

Shelf life: 2 years at cold storage (-5°C)



Mango Puree Concentrate is prepared from healthy and ripe fruit.

Product Code No : MPC

SENSORY REQUIREMENT:

Appearance: Free of leaves and fruit pulp and all foreign materials.
 Color: Natural color and specific to the variety of mango fruit.
 Aroma: Mango puree has its own taste and does not have sourness, scale and burn.



PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20 °C)	Min:14
Flavor Texture	Natural
PH	2.7-4.4
Acidity (as Citric Acid)(gr/100gr)	Min:0.4
Sugars	Max:7
Ethyl Alcohol	Max:0.15
SAFETY SPECIFICATION	
B.MICROBIOLOGYCAL PARAMETR	PARAMETRIC
Aerobic Bacteria	100 (cfu/gr)
Acid resistant Bae	10 (cfu/gr)
Yeast	10 (cfu/gr)
Mold	10 (cfu/gr)

Shelf life: 2 years at cold storage (0-5 °C)



Orange Juice Concentrate
is prepared from healthy
and ripe fruit.

Product Code No : OJC

SENSORY REQUIREMENT:

Appearance: Clear, Natural
Color: Natural color of fruit (Yellow)
Aroma: Natural



PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	60±2
Flavor Texture	Natural
PH	3.0-4.0
Tietratable Acidity (as Citric Acid) (gr/100gr)	1.5-3.5
Density	Min 1.04
Formalin	Min 60
Pectin Test	Negative
Starch Test	Negative
SAFETY SPECIFICATION	
B.MICROBIOLOGYCAL PARAMETR	PARAMETRIC
Total Count	<500 (PCA)
Coliform	Absent
Yeast and Mold	Negative

Shelf life: 2 years at cold storage (0-5 °C)

POMEGRANTE



Pomegranate Juice
Concentrate
is prepared from
healthy and ripe fruit

Product Code No : PJC

SENSORY REQUIREMENT:

Appearance: Free of seeds, leaves and fruit pulp and all foreign materials.

Color: Natural color and specific to the variety of pomegranate fruit.

Aroma : Pomegranate Juice Concentrate has its own taste and does not have sourness, scale and burn .

PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	Min 65
Flavor Texture	Natural RED
PH	2.5-3.5
Color	0.8-1
NTU	Max 5 (520 / 4230 at Brix 3)
Density	Min 1.28
Fthylic Alcohol	Max 0.5 (at Brix: 12)
Acidity (as Citric Acid) (gr/100gr)	4-7
Formalin	Min: 35
Pectin Test	Negative
Total ash	0.8-3.5
Sucrose	Max: 4g
Red Sugar	Min: 40
SAFETY SPECIFICATION	
B.MICROBIOLOGYCAL PARAMETR	PARAMETRIC
Total Count	<500 (PCA)
Yeast	Negative
Mold	Negative
Coliform	Absent

Shelf life: 2 years at cold storage (0-5 °C)

RED GRAPE



Red Grape Juice
Concentrate
is prepared from healthy
and ripe fruit.

Product Code No : RDJC

RED GRAPE JUICE
CONCENTRATE
product code : RDJC

SENSORY REQUIREMENT:

Appearance: Free of seeds, leaves and fruit pulp and all foreign substance.

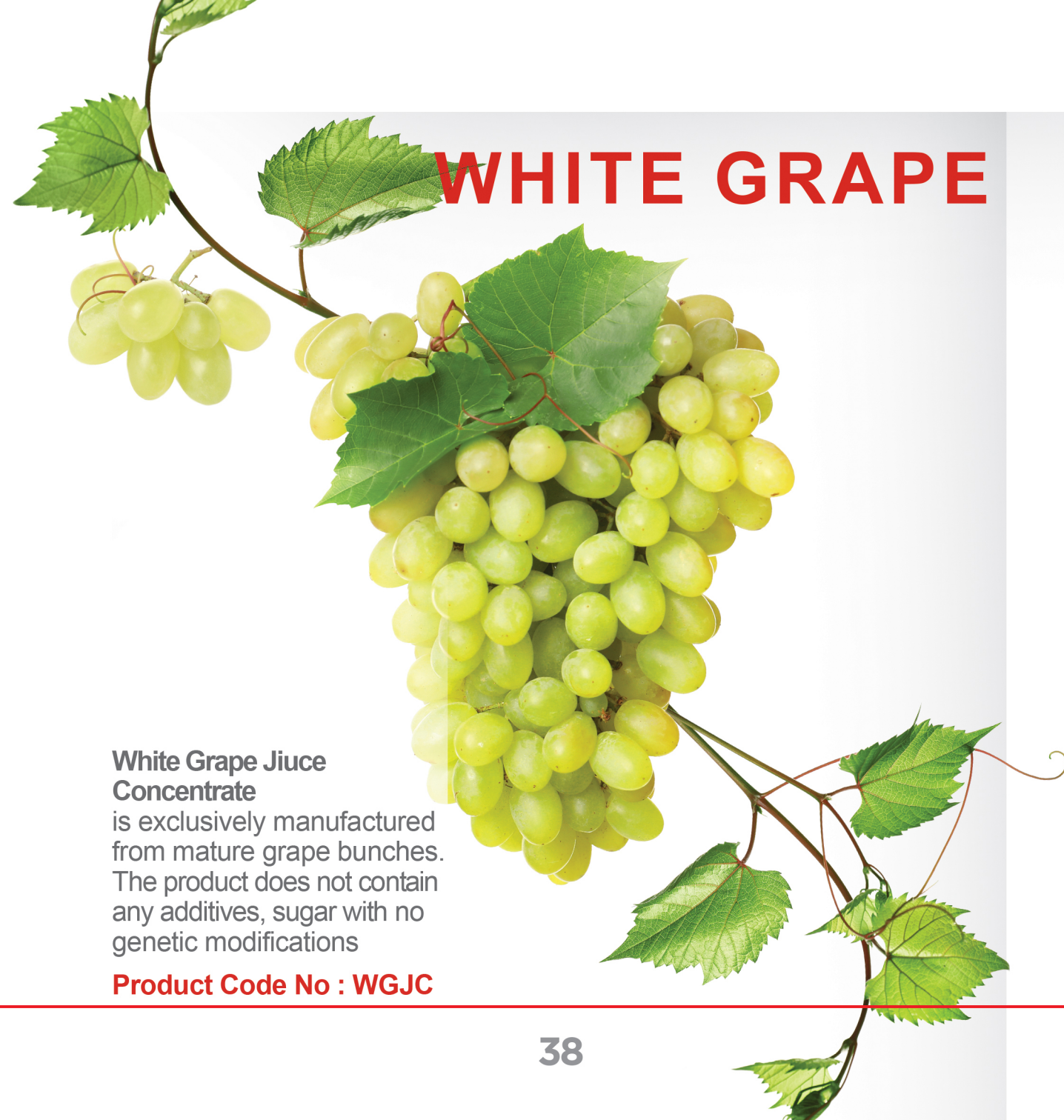
Color: Natural color and specific to the variety of red grape fruit

Aroma : Red Grape Juice Concentrate has its own taste and does not have burn



PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	65±0.5g /100g
Flavor Texture	Natural Dark Purple/Red
PH	28-4
Color	1.0-1.6
SO2	Max: 50mg /1
Density	1.32
Ethylic Alcohol	Max 0.5 (at Brix: 12)
Acidity (as Citric Acid) (gr/100gr)	0.8-23
Formalin	Min: 35
Pectin Test	Negative
Total ash	Min 0.4g/100g
Strach Test	Negative
Taste	Sweet Natural
SAFETY SPECIFICATION	
B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Total Count	<500 (PCA)
Yeast	Negative
Mold	Negative
Coliform	Absent

Shelf life: 2 years at cold storage (0-5 °C)



WHITE GRAPE

White Grape Juice Concentrate

is exclusively manufactured from mature grape bunches. The product does not contain any additives, sugar with no genetic modifications

Product Code No : WGJC



SENSORY REQUIREMENT:

Appearance: Free of seeds, leaves and fruit pulp and all foreign materials.

Color: Natural color and specific to the variety of white grape fruit

PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	Min:60
Turbidity (Turbidi meter at 15°Bx)	<5
PH	2.8-4
Acidity (as tartaric Acid)(gr/100gr)	0.8-2.3
Sugar (inverted) (gr/100gr)	Min:45
Sucrose (gr/100gr)	Max:5
Stability Test	Positive
Pectin Test (Alcohol test)	Negative
SAFETY SPECIFICATION	
B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Total Count (cfu/gr)	<10 (cfu/gr)
Yeast	<10 (cfu/gr)
Mold	<10 (cfu/gr)

Shelf life: 3 years at Frozen at (-18°C)

STRAWBERRY



Strawberry Concentrate is a product that is prepared from the concentration of unfermented strawberry juice by thermal methods
Product Code No : SC



SENSORY REQUIREMENT:
Appearance: Does not contain any foreign material.
Aroma: It has have its own special taste and smell and it's free of foreign substance

PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20 °C)	60±5
Flavor Texture	Natural
PH	3-3.5
Acidity (as Citric Acid)(gr/100gr)	4.5-8
Regenerative sugar	32
SAFETY SPECIFICATION	
B.MICROBIOLOGYCAL PARAMETR	PARAMETRIC
Aerobic Bacteria	100 (cfu/gr)
Acid resistant Bae	10 (cfu/gr)
Yeast	10 (cfu/gr)
Mold	10 (cfu/gr)

Shelf life: 2 years at cold storage (0-5 °C)

