



Persian Tejarat Erfan Co.LTD

APPLE CONCENTRATE

Certificate of Analysis

Product Summary

- Processed from the ripe and healthy apple
- This product complies with the Institute of Standards and Industrial Research of Iran
- Product obtained by extracting and concentrating juices
- This product complies with the Standard Insecticide, Fungicide and Rodenticide Act

Analytical & Sensory

Brix	68 – 72
pH	3 – 4
Acidity	1 – 2.6 gr/100gr malic acid
Ethanol	Negative
Appearance	The natural color of the fruit variety
Flavor/Aroma	Typical for Apple; Without any foreign taste or smell or sourness
Foreign Material	Free of any foreign material

Microbiological

Aerobic bacteria	< 100 CFU/ml
Yeast count	< 10 CFU/ml
Mold count	< 10 CFU/ml
Acid resistant bacteria	< 10 CFU/ml

Packing & Storing

- Packaging: Open top metallic drums with food grade polyethylene liner Net weight 250kg±0.5kg
- Storage Condition: The drums must be stored in a cold chamber at a minimum Temperature of 0 C
- Length of product validity: 3 years

Each pail/drum is labeled with :

- Lot number
- Product ID
- Gregorian date of production
- Crop year
- Brix
- Essence designator
- Fill (gallons/net weight)
- Customer designator



Tell : +98 2155012814

WhatsApp : +98 912 738 4599

WWW.ERFANCO.COM

Email : info@erfanco.com