

Technical Data Sheet

CLEAR POMEGRANATE CONCENTRATE 65°

Description	: Pomegranate concentrate is prepared by extracting the pulp obtained from mature pomegranate. Ripened fruit is processed in excellent condition by suitable means according to quality standards.		
Juice Type	: Clear Pomegranate concentrate 65° ±1		
Code	:		
Physical Analysis			
Color	: Clear blood red 5RP4/4	(Munsell Chart)	
Texture	: Smooth texture and homogenized Flavor & Taste: Natural flavor of pomegranate and free from burned, cooked or any off flavor taste.		
Appearance	: Pomegranate Concentrate is processed without cloudy, seeds or peel.		
Chemical Analysis			
TSS (Brix)	: 65	± 1	
Acidity (Citric acid)	: 3.9	± 0.2	
Ratio	: 16	± 1	
pH	: 3.2	± 0.1	
Tannin (%)	: 0.37	± 0.2	%
Turbidity (NTU)	: > 45		In process
Microbiological (30 C) 3-5 days			
Yeast	: NIL		
Mould	: NIL		
Total Plate Count	: NIL		
Packing & Storage			
Shelf Life	: 24 months		
Expiry	: September 2020		
Storage	: For ideal storage conditions keep freeze in (-18°) C		
Shipping			
	Drum weight (Net)	250 kg (Net weight)	
	Drum Weight (Gross)	263 kg (Gross)	
	40 FCL Frozen	80 Drums = 20 MT net	