

	TECHNICAL AND QUALITY SPECIFICATION	Formular no.	F 4.1
		Issue	2
		Issue date	25.04.2024



Naprawdę dobre! ^{Page 1/2}

1. PRODUCT **Apple Juice 100%, concentrate, 1 kg, pasteurized**

2. DESCRIPTION Apple juice 100%, concentrate produced from *Malus x domestica*. No sugar added. It contains natural sugars derived from fruits.

3. PACKAGING Multipartite, comprising of:

- Doypack bags made of printed multilayer foil and spout with tamper evidence. All materials are intended for contact with foodstuffs. Net weight is minimum 1 kg, the product is wholly pasteurized. Expiry date and the lot number are printed in ink at the bottom part of the bag.
- external part – carton box 6 x 1 kg bag, which constitutes a commercial unit, with a label containing all the information required by law. The numbers on the carton box correspond to the inscriptions on individual bags.

4. STORAGE At ambient temperature up to 25°C, do not expose to sunlight. The product expires 12 months after the production date. After opening should be stored in cooling conditions and consumed within 14 days. After reconstitution with water should be stored in cooling conditions and consumed within 48 h. Transporting vehicles should meet general requirements for the transport of foodstuffs. Short time storage temperature exceed is allowed.

5. EAN CODE **5903111067045**

6. STATISTIC CODE PKWiU 10.32.16.0

CN CODE: 2009 79 98

7. INGREDIENTS Apple Juice concentrate

8. PREPARATION Reconstitution proportions of concentrate with water 1=5, it means that from 1 kg of concentrate are 5 litres of ready to drink juice. Add to 1 kg concentrate (about 0,8 l) about 4,2 liters of water.

9. PHYSICAL AND CHEMICAL PARAMETERS:

Parameter	Methodology	Values	RTD product*/concentrate
Extract	Refractometric 20°C	58,6 ± 0,2 Brix	Concentrate
Density	Gravimetric	1,275 ± 0,02 g/cm ³	Concentrate
Acidity	Titration as citric acid	2,2-7,5 g/l	RTD product
Extract after water dilution	Refractometric 20°C	Min 11,2 Brix	RTD product

*RTD product: reconstituted with water in proportion 1 kg = 5 l RTD juice

10. MICROBIOLOGICAL AND HYGIENICAL PARAMETERS: concentrate

Parameter	Values
Total number of microorganisms	max 20 cfu/1 ml/ or 1 g
Yeast	max 20 cfu/1 ml/ or 1 g
Moulds	neg/1 ml/ or 1 g
E. coli and coliforms	neg/1 ml/ or 1 g
Lactic acid bacteria	neg/1 ml/ or 1 g
Acetic acid	Max 0,4 g/l (RTD)

	TECHNICAL AND QUALITY SPECIFICATION	Formular no.	F 4.1
		Issue	2
		Issue date	25.04.2024



Naprawdę dobre! ^{Page 2/2}

11. NUTRITION INFORMATION: ready to drink Juice (RTD)

Average amounts per 100 ml of the 100% juice		%NRV
Energy	192 kJ	2
Energy	45 kcal	2
Fat	0 g	0
- of which saturated fatty acids	0 g	0
Carbohydrates	11 g	4
- of which sugars	10 g	11
Fibre	<0,5 g	-
Protein	0 g	0
Salt	0 g	0

% NRV - Nutrient reference value for adults (8400 kJ/2000 kcal)

12. SENSORICS

For consumption after dilution with water or as an addition to desserts, smoothie, etc.

Once diluted with water* to minimum 11,2 Brix intensive yellow-amber colour, clear, typical aroma, typical sweet – sour taste of apple fruit, without foreign tastes and aroma. The possible sediment is not a product defect. The darkening of the product is a natural phenomenon.

*Water: the water used for reconstitution should meet the quality requirements for water intended for human consumption in accordance with the current legal status of the country.

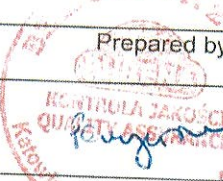
13. ALLERGENS, GMO, OTHERS

The product does not contain ingredients containing GMO or produced from GMO in accordance with Regulation (EC) 1829/2003 and 1830/2003 of the European Parliament and of the Council of 22 September 2003, and allergenic ingredients in accordance with Annex II Regulation (EU) No 1169/2011 of the European Parliament and of the Council of October 25, 2011. No preservatives added. Does not contain gluten. Suitable for vegetarians and vegans. Not treated with ionizing radiation, does not contain ingredients treated with ionizing radiation in accordance with Directives 199/2/EC and 1999/3/EC.

14. OTHER PARAMETERS:

In accordance with Code Of Practice AIJN and binding Fruit Juice Directive of UE, relevant Regulations and other related Polish Legal Acts.

Above values have been determined based on the best knowledge and practice, taking into account the applicable legal status. Due to the fact that this specification refers to a natural product with a low degree of processing, individual deviations of physicochemical parameters do not prove inauthenticity and can not be the basis for disqualification

Edition no.	2	Prepared by 	Approved by 
Edition data	25.04.2024	KONTROLA JAKOŚCI QUALITY ASSURANCE Katowice, ul. Mieleckiego 10/3	Belfood sp. z o.o. IZABELA POLAK DYREKTOR GENERALNY - PROKURENT ul. Mieleckiego 10/3, 40-013 Katowice NIP: 9542744227, REGON: 243283018 tel. +48 32 722 07 74, +48 790 63 84 83

Belfood Sp. z o.o., 40-013 Katowice, ul. Mieleckiego 10/3
NIP: 954-274-42-27; REGON: 243283018; KRS: 0000 468066
Sąd Rejestrowy Katowice - Wschód w Katowicach Wydział VIII Gospodarczy
tel. +48 34 314 20 78, +48 32 722 07 74, fax +48 32 797 11 52
Magazyn i produkcja: Żłoty Potok, ul. Mineralna 2, 42-253 Janów

Zarząd: Prezes Zarządu: Grzegorz Frącek, V-ce Prezes: Jolanta Frącek
Prokurent: Izabela Polak
Konto bankowe ING Bank Śląski: PLN PL 94 1050 1142 1000 0090 3022 6998
EUR PL 04 1050 1142 1000 0024 1315 8763
Kapitał Zakładowy 220.000,00 PLN; www.belfood.pl