

PARSFARAVAR Industrial Fruit Business Group

BARBERRY JUICE CONCENTRATE

Specification of product	
Origin	Iran
Company	Parsfaravar Co.
Analytical	
Brix	65 ± 1 g/100 g
Acidity	5 – 6.5 (g/100 ml PH = 7 as Citric Acid)
Sugar (inverted) (gr/100 gr)	Max 0.15
Color	1.4 – 1.5 (BRIX 1.5)
Total Ash (gr/100 gr)	2
PH	2.4 – 3
N.T.U	Max 5 (BRIX 12)
Stability test	Positive
Pectin	Negative
SENSORIAL TEST	
Appearance	Clear, Natural red color.
Taste	Typical fine quality natural taste.
Aroma	Typical fine quality Barberry flavor.
MICROBIOLOGIC TEST	
Total Plate count	<10
Yeast & Mold	<10
SHELF LIFE	
3 YEARS AFTER PRODUCTION	
PACKING & STORING	
Filled in Aseptic bags in 220 Litter (265 kg) steel drums	
Storage Condition	< -18 [°] c
It is essential to arrange transport in refrigerated container in order to maintain the temperature at - 18 [°] c at all times and to avoid biochemical reactions and quality loss.	
LABELING	
Batch Number	
Drum Number	
Production Date	
Crop Year	
Net Weight	
Gross Weight	
Brix	
CERTIFICATIONS	
ISO 22002/1, ISO 9001, HACCP issued by TUO	
HALAL CERTIFICATE	
GMP	

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