

1. Descriptions

The product is produced by the physical removal of specific proportion of water for the concentration of unfermented apple puree obtained from the edible parts of sound, mature fruits of *Malus domestica Borkh.* variety by sieving (without removing the juice) and preserved only by physical proceedings. The total process (All steps of production) must be described considering a HACCP concept (FDA 19.01.2001 or 852/2004 EC) and complies with GMP (Good Manufacturing Practice) including quality checks and full traceability.

2. Essential Authenticity and Quality Factors

2.1. Authenticity

The product is made from 100% natural, fresh and wholesome fruit of the specified variety and is not modified or adulterated in any way by addition of food additives or unauthorized processing. The product complies with the Directive 2001/112/EC and subsequent amendments and complies furthermore with the CODEX General Standard for Fruit juices and Nectars (Codex Stan 247-2005) and AIJN-Code of Practice. Genetic manipulations are not used. Genetic manipulated plants, raw materials, food additives and enzymes (including self-cloned ones) are not used.

2.2. Authorised Ingredients, Treatments and Substances

2.2.1 Authorised Ingredients

Except ascorbic acid the product does not contain any food additive as mentioned in the Regulation (EC) No 1333/2008.

2.2.2 Authorised Treatments and Substances

Processing aids as stated in the Directive 2012/12/EC have not been used.

2.3. Hygiene

The product is prepared in accordance with the "General Principles of Food Hygiene" recommended by the Codex Alimentarius Commission.

2.4. Contaminants

The values for arsenic and heavy metals do not exceed the AIJN Code of Practice limits and the product complies with the Regulation (EC) No 1881/2006 and subsequent amendments.

2.5. Residues

The product complies with the Regulation (EC) No 396/2005 and subsequent amendments.

2.6. Allergens

The product does not contain substances having allergic properties for which labelling is required, as defined in Directive 2007/68/EC amending Annex IIIA to Directive 2000/13/EC of the European Parliament and of the Council as regards certain food ingredients.

2.7. GMO's

The product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO. Therefore it does not require GMO-labelling according to Regulations (EC) No 1829/2003 and 1830/2003.

2.8. Flavours

Flavours delivered or already returned only come from the fruit which gives the name. These flavours correspond to the request of the European fruit juice regulation.

3. Essential Composition

3.1. Sensorial

The product has the characteristic colour, appearance, flavour and clean taste typical of the apple puree.

3.2. Analytical

Analysis	Value	Method
°Brix	12,0 - 14,0	IFU 8
Total Titratable Acidity, % (w/w)	0,20 - 1,00	IFU 3; as malic acid pH 8,1
pH	4,00 - 4,70	IFU 11
Screen, mm	0,5	
Ascorbic Acid, ppm	300 - 600	SS °Bx*
Optical Judgement	Free of impurities	

SS °Bx*: AIJN from concentrate single strength minimum brix value

3.3. Microbiological

Analysis	Value	Method
Total Plate Count	< 100 cfu / ml	OSA, 28°C 3 days
Mould	< 10 cfu / ml	DRBC, 28°C 5 days
Yeast	< 10 cfu / ml	DRBC, 28°C 5 days
HRMS	None in 50 ml	PDA, 28°C 7 days
Bacteria spores	None in 50 ml	OSA, 28°C 7 days
Coliform	None in 10 ml	VRBA 37°C 3 days
TAB	None in 10 ml	BAT 45°C 11 days

4. Packaging

The packaging materials comply with the requirements of the relevant version of the Regulation (EC) No 1935/2004 and its implementation measures. The product is delivered in conical steel drums which are in

accordance with Meykon specifications. Conical steel drums 210 kg net with aseptic bag is the standard filling type and weight for this product.

5. Labelling

The labels of our products are prepared in accordance with the "Turkish Food Codex" recommended by the Codex Alimentarius Commission and also comply with Directive 2000/13/EC and its amendments.

6. Documents

Packing list and Certificate of Analysis are provided for each delivery.

7. Conditions of Storage

The product is stored at ambient temperature. Shelf life of the product in the unopened original packaging is 18 months for aseptic filling.

The product is stored at -18°C to avoid colour and flavour change. Shelf life of the product in the unopened original packaging is 24 months at -18°C.

8. Conditions of Transport

Recommended transportation at ambient temperature.

9. Disclaimer

This product specification describes the composition and properties of our product to the best of our knowledge. It replaces all previous versions and is valid without signature. Due to raw material variations deviations from this specification may occur within good manufacturing practise in order to standardize our product. This product and its ingredients conform to Turkish or European food law requirements. The permissibility of our product may be limited to certain applications. It's the duty of the user to insure that the use of our product and the placing on the market of the food made with it complies with local applicable legal requirements, taking also into consideration specific needs, e.g. those of children.

10. Intended Uses

This product is semi-finished product. Useable at juice industry, baby food industry, confectionery industry, jam production industry, dairy products industry ect.