

PRODUCT SPECIFICATIONS

Mak The food Company

Product	FILLER PEAR CONCENTRATE 70 BRIX	HS Code	1702.90.95	Version	6
Material Code	511.005	Product Code	PER – 005	Date	30/12/2024

Product description

The filler concentrate is filtered, decolorized, deionized, and subsequently concentrated. Characteristics such as acidity, color, and flavor are eliminated during the process, resulting in a transparent, colorless filler with a neutral flavor, constituted fundamentally by sugars derived from fruit.

Application

Fruit Beverages, food industrial applications, dairy, bakery, ice cream, jellies, jams, ready meals and flavoured syrups. Dosage according to customers own recipe.

Physical and Chemical Characteristics

Characteristics	Unit of measure	Parameters
Brix ¹	% w/w	69,0 – 71,0
pH ¹	pH units	3,0 – 4,0
Colour at 50% D.M.	ICUMSA	< 25
SO ₂	mg/kg	< 10

¹Measurements made at 20°C

Sensorics properties (on RTD)

Characteristics	Specification
Color (visually)	Colourless or weakly coloured syrup
Odour	Typical
Taste	Typical

Microbiological Characteristics

Parameter	Unit	Specification
Total Count	CFU/ml	< 10
Yeasts	CFU/ml	< 10
Molds	CFU/ml	< 10

Storage and packing information

Filling: Aseptic product
Net weight: 265 Kg (± 1,5%)
Metal drum with plastic lid.
Shelf-life: 18 months.
Storage temperature: Room Temperature (10 – 25°C).

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Regulation

The product complies with the (EC) regulation No 396/2005 on residues of pesticides and with Regulation (EC) 2023/915 on contaminants.

Packaging material intended to come in contact with foodstuffs meets the requirements of European legislation in force.

This 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 European Regulations.

The product is free of ionization / radiation.

Allergens Information

This product does not contain allergen substance according to *Annex II (Substances or products causing allergies or intolerances)* of the EU Regulations No 1169/2011.

Remarks

This product is pasteurized, which means that vegetative microorganisms have been inactivated.

Spores however can survive a pasteurization. This will not cause a problem in our product if kept at storage conditions as indicated on our specification.

The formation of agglomerates (crystal) is a natural phenomenon in this type of products. The crystal disappears upon gently heating and stirring the concentrate. This phenomenon has no effect on the quality of the product.

This product is prepared according to the general principles of food hygiene recommended by the Codex Alimentarius. It remains the responsibility of the customer to ensure that the use of the product and subsequent labelling in compliance with relevant legislation.

The permissibility of our product may be limited to certain applications. This product is not according to AIJN. Certain isotopic and chemical parameters may be deviated by the use of raw materials from different origins.

Raw material for food Industry. Sales unit not intended for final consumer.

It's the duty of the user to ensure that the use of our product and the placing on the market of the food made with in complies with the local applicable legal requirements, taking also into consideration specific needs.

It replaces all previous version, and this specification will come into force with the acceptance of the contract without signature needed.

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Nutrition declaration (per 100 g)

Energy	1193 kJ /281 kCal
Total Fats	0 g
of which saturates	0 g
Carbohydrates	70,2 g
of which sugars	70,2 g
Fibre	0 g
Proteins	0 g
Salt	0 g

**Information obtained from food publications.*