

# PRODUCT SPECIFICATIONS

**Mak** The food Company

Product	PEACH CONCENTRATE PUREE TYPE 32 BRIX	HS Code	2106.90.98	Version	6
Material Code	519.011	Product Code	PCH – 011	Date	30/12/2024

## Product description

Blend of different concentrates, natural ingredients and whole fruit components from various origins intended for use in the food and beverage industry, ideal to produce soft drinks and beverages and can be reconstituted by dilution with water to reach the Brix of ready to drink product.

Ingredients: Peach puree concentrate, peach extract.

## 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	% w/w	31,0 – 33,0
Acidity	% w/w CAA	1,0 – 2,0
pH	pH units	Max. 4,0

## Sensorics properties (on RTD)

Characteristics	Specification
Color (visually)	Typical
Odour	Characteristic
Taste	Characteristic

## Microbiological Characteristics

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

## Storage and packing information

Filling: Aseptic product.

Net weight: 230 Kg ( ± 1,5%)

Metal drum with plastic lid.

Shelf-life: 18 months.

Storage temperature: Should be storage at 1-10 °C to avoid changing color and taste and to maintain the organoleptic characteristics in the best way.

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### Regulation

The product complies with the EC regulation on residues of pesticides and contaminants in accordance with Regulation (CE) 2023/915.

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.

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. This product may contain citric acid as pH regulator.

Due to raw material variations deviations from this specification may occur within good manufacturing practice to standardize our product.

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	569 kJ /134 kCal
Total Fats	0,1 g
of which saturates	0 g
Carbohydrates	32,5 g
of which sugars	32,0 g
Fibre	1,0 g
Proteins	0,5 g
Salt	0 g

*\*Information obtained from food publication.*