

**SPECIFICATION  
NFC QUINCE JUICE  
LATVIA**

Created on : 07/17/2018

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**PRODUCT SPECIFICATIONS**

Description	NFC QUINCE JUICE
Process	Cultivated fruits are picked up at good maturity, inspected, squeezed into juice, pasteurized, filled in aseptic bags and packed in 200L drums.
Composition	100 % Quince juice
Variety	<i>Chaenomeles japonica</i>
Origin	Latvia
Harvest period	September - October
Conservation	18 Months
Organic certification	The product complies with European regulation (EU) N° 837/2007 and is free from any pesticide residues.

**PESTICIDES**

The product complies with European regulation (EU) N° 837/2007 and is free from any pesticide residues.

**ORGANOLEPTIC SPECIFICATIONS**

	Target	Rejection
Smell	Typical of the fruit	Off-smell, fermented smell
Taste	Fruity, typical of quince, slight astringency and acidity	Off-taste, fermented taste
Color	Bright yellow	

**PHYSICO CHEMICAL SPECIFICATIONS**

	Target	Unit	Tolerance	Method
Brix	7.00-9.00	Brix		refractometer at 20°C
pH	2.50-3.10			pH meter at 20°C

**LOGISTIC CONDITIONS**

Packaging	Aseptic inner bag and metal drums – 200L (food grade).
Labelling	<u>First packaging label</u> : Name of the product - Origin - Net weight - Batch number - Best before date - Storage temperature - Name of the manufacturer - Year of harvest
Palletization	<u>Type of pallet</u> : Euro Pallet 80x120cm, 4 Drums per pallet
Transport	+0 - +5