



ABC Fruits, Ankinayanapalli Village, On Bangalore -
Chennai Highway, Bargur, Krishnagiri, Tamil Nadu - India
Finished Product Technical Data Sheet (Edition:01)

Finished Product Technical Data Sheet: Apple Pulp

Version: 4.00

Issue Date: 15/04/2023

Doc. Code.

ABC-1/QA/FP/173

Page 1 of 3

1. General Product Characteristics

Product Name	Apple Pulp
Description	The product is made with apple fruit of varieties from different origins. This product is ideal for the production of soft drinks and beverages and can be reconstituted by dilution with water in order to reach the brix or ready to drink product. The product is manufactured under stringent hygiene conditions throughout the process line and continuous monitoring by QA to comply with Quality and Food safety standards.
Botanical Name	Malus pumila
GMO	The product is free from Genetically Modified Organism
Ionization / Irradiation	The product is free of ionization / radiation.
Intended Use	Fruit beverages, food industrial applications, bakery, dairy, ice cream, soft drinks, fruit prep., ready meals, jams, syrups.
Dietary	Product is suitable for all Vegans & Vegetarians
Packaging	Product is packed in aseptic bags placed in new metal conical drums
Shelf life	24 months from the DOM@ Ambient condition
Product Organoleptic Characteristics	
Color	Typical color of apple
Flavor	Typical flavor of fresh apple
Taste	Typical not cooked and no off odour
Appearance	Homogenous & free of any foreign matter

2. Physio-chemical Product Characteristics

Parameters	Specification Limits	Methods	UOM
Brix at 20 °C	Minimum 30.0; Target 31.0; Maximum 32.0;	IFU Method No- 8	°B
Acidity (w/w % AMA)	0.20 to 1.50 Target 0.40	IFU Method No-3	%
pH	3.30 - 3.90	IFU Method No-11	-
Consistency cm/30 sec	5.0-10.0	Bostwick	cm

Prepared by:

Approved By:



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Page 2 of 3

3. Microbiological Limits

Parameters	Limits	Methods	UOM
Total Plate Count	<10	FDA BAM – Chapter - 03	CFU/ml
Yeast & Mould	<10	FDA BAM – Chapter - 18	CFU/ml
Coliforms	Absent	FDA BAM – Chapter - 04	Per ml
E. coli	Absent	FDA BAM – Chapter - 04	Per ml
Salmonella	Absent	APHA 5 th edition-Chapter 3 & 8	Per 25ml
Listeria monocytogenes	Absent	IS 14988-2 (2002)	Per 25ml
Vibrio cholerae	Absent	ISO 21872- 1:2017(E)	Per 25ml

4. Other product information

Handling Instruction	Do not roll the drum, Handle with care, Do not freeze, Do not store the drum in direct sunlight, Protect the drum from Rain, Handle the Drums in Vertical Position only, Handle diligently to avoid Product damage. Once open consume immediately.
Net Weight	Product Net weight: 238 kgs or As per customer requirement
Storage Instruction	The product must be stored in a dry, clean and not in direct contact with the sun. The product can be stored based on shelf life temp & condition.
Method of distribution & delivery	The product transported based on shelf temp. recommendation without physical damage to the product by road way / sea way or air lift. Delivery of the product as per customer requirement or agreed between the parties.
Allergen Information	<p>The product meets the requirement of European Regulation (EU) No 1169/2011, Food Safety and Standards (Labelling and Display) Regulations, 2020, FDA 21CFR regulation on food Allergen etc.</p> <p>Product is free from below top listed allergens.</p> <ol style="list-style-type: none">1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof;2. Crustaceans and products thereof;3. Eggs and products thereof;4. Fish and products thereof;5. Peanuts and products thereof;6. Soybeans and products thereof;7. Milk and products thereof (including lactose);8. Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof,9. Celery and products thereof;

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Page 3 of 3

- 10. Mustard and products thereof;
- 11. Sesame seeds and products thereof;
- 12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
- 13. Lupin and products thereof;
- 14. Molluscs and products thereof.

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