



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: Aseptic Turmeric Juice

Version: 5.00

Issue Date: 01/05/2024

Doc. Code.

ABC-1/QA/FP/40

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### 1. General Product Characteristics

|                            |  |
|----------------------------|--|
| Product Name               | Aseptic Turmeric Juice   |
| Description                | Aseptic Turmeric Juice is extracted from selected sound and fresh Turmeric. The process involves selection of Turmeric, washing with plain water, blanching, coarse and fine pulverizing, Refining, Decantation and passing through foreign matter control devices such as magnetic trap, Strainer, Metal detector, thermal processing in PLC based Aseptic Sterilization and packed in Aseptic bags in MS drums with polyliner inside. 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             | Curcuma longa  |
| Variety                    | Indian   |
| Country of Origin          | India  |
| GMO                        | The product is free from Genetically Modified Organism   |
| Ionization / Irradiation   | The product is free of ionization / radiation.   |
| Intended Use               | Since product consumption & formulation is not under our control, thus it is dependent on the customer discrimination as per their customized requirement.<br>Our product is not meant for direct consumption. Industry may use our product as a raw material.   |
| Dietary                    | Product is suitable for all Vegans & Vegetarians   |
| Packaging                  | Product is packed aseptically in pre-sterilized aseptic bags placed with polyliner in food grade epoxy painted (inside) open top MS drum   |
| Shelf life                 | Best before 12 months from the date of manufacturing at 5 ±1 Deg C   |
| Legal/ Safety Declaration: | Product complying with the requirements of FSSAI and destination country requirements.   |

### 2. Product Organoleptic Characteristics

|            |  |
|------------|--|
| Color      | Typical Turmeric colour                    |
| Flavor     | Typical of Turmeric without any off flavor |
| Taste      | Characteristics of Turmeric                |
| Appearance | Free of any foreign matter                 |

Prepared by:

Approved By:



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**3. Physio-chemical Product Characteristics**

| Parameters             | Specification Limits                       | Methods                        | UOM |
|------------------------|--|--------------------------------|-----|
| Ingredient             | Turmeric-100%                              | NA                             | %   |
| Brix at 20 °C          | Minimum 2.5<br>Target 3.5<br>Maximum - 5.0 | IFU Method No- 8               | °B  |
| Acidity as Acetic Acid | 0.08 to 0.25<br>Target - 0.15              | IFU Method No-3                | %   |
| pH                     | 6.00-6.50                                  | IFU Method No- 11              | -   |
| Pulp Content           | 05 to 10                                   | Centrifugal Method             | %   |
| Colour Value           | L - Min 30                                 | Hunter Lab<br>Illuminate- D/65 | --- |
| Foreign Matter         | Nil  | By Visual                      | --- |

**4. 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 <sup>th</sup> 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 |

**5. 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: 210kgs / or as per customer requirement  |
| Load ability                      | 80 Drums Per 20' Container (With Pallet or Without pallet packing - optional)  |
| Storage Instruction               | Product should be stored at 5 ±1 Deg C.  |
| Method of distribution & delivery | At reefer container 5 ±1 Deg C 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.  |

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| Labelling   | Product name, Ingredients, Batch code, Net weight, Gross Weight, Storage and handling instruction, Date of Manufacturing, drum number, FSSAI logo, Veg. Logo, FSSAI License No., Manufacturing Address, best before, As per buyers instructions and meeting the requirements of FSSAI - Packaging and Label regulations as per Statutory & regulatory requirements of destination country.   |            |                |             |
| Allergen Information  | <p>The product meets the requirement of 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"><li>1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof;</li><li>2. Crustaceans and products thereof;</li><li>3. Eggs and products thereof;</li><li>4. Fish and products thereof;</li><li>5. Peanuts and products thereof;</li><li>6. Soybeans and products thereof;</li><li>7. Milk and products thereof (including lactose);</li><li>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,</li><li>9. Celery and products thereof;</li><li>10. Mustard and products thereof;</li><li>11. Sesame seeds and products thereof;</li><li>12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;</li><li>13. Lupin and products thereof;</li><li>14. Molluscs and products thereof.</li></ol> |            |                |             |
| Site Certifications   | Product is Produced in a FSSC: 22000; SGF Manufacturing Facility. The manufacturing facility also holds FSSAI, EIA license and registered with USFDA & SEDEX.  |            |                |             |

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