



NZ Blackcurrant Co-operative Ltd

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PRODUCT: BLACKCURRANT PUREE, SEEDLESS

Origin of Fruit: New Zealand

Finished Product Specification

Packaging, Shelf life and Storage Requirements	
Foil bag and carton, aseptically packed	Average Net Weight 18kg
200 Litre Steel drum, with multi wall liner, aseptically packed	Average Net Weight 180kg
Product shelf life – varies depending on storage conditions	At ambient: 6 months Chilled: 12 months Frozen: 24 months
Ideal storage and shipping conditions*	-18°C or below
Transportation requirements	Refrigerated shipping container

* The New Zealand Blackcurrant Co operative does not accept liability for changes occurring after product acceptance if ideal storage conditions are not adhered to.

Product Declarations	
PARAMETER	DECLARATION
Sugar content	No added sugar
Preservatives	nil, none added during processing
Allergens	Free of all allergens detailed in Clause 4, Section 1.2.3 of the Australia New Zealand Food Standards Code.
Pesticide residues	To comply with known requirements of the importing country
GMO status	Not sourced from GMO material as defined by the FSANZ standard 1.5.2

Physical Characteristics	
PARAMETER	SPECIFICATION RANGE
Colour	Deep red purple
Odour/Flavour	Typical blackcurrant , no off flavours or odour present
Foreign matter	Nil
Objectionable matter	Nil
Insect contamination	Nil

Chemical Composition	
PARAMETER	SPECIFICATION RANGE
Brix (by refractometer @20°C)	10 - 16
pH	2.7 - 3.2
Total acidity	2.5 - 3.5

Microbiological Standards	
PARAMETER	SPECIFICATION RANGE
Total Plate Count	<1 cfu / g
Yeasts & Moulds	<1 cfu / g
Thermo-acidophilic bacteria	<1 cfu / g