



NZ Blackcurrant Co-operative Ltd

17 Bullen Street
Tahunanui
Nelson 7011
New Zealand

P O Box 4012
Nelson 7045
New Zealand

T +64 3 548 5130
F +64 3 546 5280
www.nzblackcurrants.com

PRODUCT: BLACKCURRANT JUICE CONCENTRATE 65° Brix

Origin of Fruit : New Zealand

Finished Product Specification

Packaging, Shelf life and Storage Requirements	
200 litre steel drum, with multi-walled plastic liner	Average Net Weight 260kg
20 litre plastic jerry can	Average Net Weight 25kg
Product shelf life, from date of manufacture	24 months, under ideal storage conditions
Ideal storage and shipping conditions*	-18°C
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
Pesticide residues	to comply with requirements of importing country
Allergens	Free of all allergens detailed in Clause 4, Section 1.2.3 of the Australia New Zealand Food Standards Code
GMO status	Not sourced from GMO material as defined by the FSANZ standard 1.5.2
Juice definition compliance	Complies with the definition of a pure fruit juice as defined by the FSANZ (Food Standards Australia New Zealand).

Physical Characteristics	
PARAMETER	SPECIFICATION RANGE
Colour	Deep purple, red liquid
Colour Ratio, Abs 515nm –Abs 430 nm , pH 3	2.0-2.6
Odour / Flavour	Typical of blackcurrant
Foreign Matter	Absent
Objectionable Matter	Absent
Insect Contamination	Absent

Chemical Composition	
PARAMETER	SPECIFICATION RANGE
pH	2.3-3.3
Acidity – Citric	9.5-16.0
Specific Gravity @ 20°C	1.316 – 1.327
°Brix – refractometer@ 20°C	Minimum of 65°

Microbiological Standards	
PARAMETER	SPECIFICATION RANGE
Total Plate Count	<100 cfu / ml
Yeast & Mould	<100 cfu / ml