



NZ Blackcurrant Co-operative Ltd

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PRODUCT: SINGLE STRENGTH BLACKCURRANT JUICE

Origin of Fruit : New Zealand

Finished Product Specification

Packaging, Shelf life and Storage Requirements

200 litre steel drum, with multi-walled liner, frozen	Average Net Weight 175kg
200 litre steel drum, with multi-walled liner, aseptically packed	Average Net Weight 210kg
Product shelf life - varies depending on storage conditions	At ambient: 6 months Chilled: 12 months Frozen: 24 months
Ideal storage and shipping conditions*	-18° or below (to ensure maximum retention of product attributes)
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 – 3.0
Odour / Flavour	Typical of blackcurrant
Foreign Matter	Absent
Objectionable Matter	Absent
Insect Contamination	Absent

Chemical Composition

PARAMETER	SPECIFICATION RANGE
pH	2.8-3.3
Acidity – Citric	2.2-3.2
°Brix – refractometer@ 20°C	11-17°

Microbiological Standards

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