



## PRODUCT SPECIFICATION

PEAR ESSENCE

### 1. CODE

A00443

### 2. PRODUCT DESCRIPTION

2.1 OBTAINED FROM THE DESTILLATION OF NON-FERMENTED PEAR JUICE.

### 3. PHYSICAL-CHEMICAL CHARACTERISTICS

	ANALYTICAL CONTROL	SPECIFICATION
ALCOHOL % v/v	20°C (GAY-LUSSAC)	<10
PH	SORENSEN SCALE	3,0 - 4,5
TURBIDITY (NTU)	TURBIDIMETER	<5
HAZE %T	AT 625 nm	>90
FOLD		>150

### 4. ORGANOLEPTIC CHARACTERISTICS

ODOR		
FLAVOUR	PEAR <i>Sui Generis</i>	
ASPECT	BRIGHT, WITHOUT CLOUDINESS	

### 5. MICROBIOLOGICAL CHARACTERISTICS

MICROBIOLOGICAL CONTROL	SPECIFICATION
TOTAL PLATE COUNT	< 5 ufc/mL
YEAST AND MOULDS	< 5 ufc/mL
COLIFORMS	ABSENT

### 6. STORAGE AND TRANSPORTATION REQUIREMENTS

- 6.1 FLEXITANKS, ISOTHERMIC TANKS AND DRUMS.
- 6.2 STORAGE AT ENVIRONMENT TEMPERATURE.
- 6.3 EACH DISPATCHED BATCH MUST BE IDENTIFIED WITH: PRODUCT DESCRIPTION, QUANTITY, BATCH N°, CUSTOMER'S NAME, STORAGE TEMPERATURE AND MINIMUM SHELF LIFE .

### 7. MINIMUM SHELF LIFE

24 MONTHS IF ENVIRONMENT TEMPERATURE

### 8. LEGISLATION

WITHOUT ADDITIVES OR GENETICALLY MODIFIED ORGANISMS (GMO).

### 9. ALLERGENS

NO REFERENCES.

### 10. TERMS OF USE/ CONSUMPTION

NOT INTENDED FOR DIRECT CONSUMPTION. USE FOR FLAVORING IN FOOD AFTER RECONSTITUTION AT 4% .