



chemical Specifications

Fruit Pulp

Not From Concentrate (NFC) is squeezed, pasteurized and filtered juice, filled into aseptic storage where the oxygen is stripped from the product. Alternatively, the juice can be frozen immediately after processing and kept for more than a year.

Product	Brix %	pH Value	Acidity	Ratio
Orange	11 - 12	3.30 - 3.70	0.70 - 1.0	11 - 17
Mango	14 -16	3.7 - 4.10	≤ 0.80	≥ 17.5
Guava	7 - 9	3.90 - 4.30	≤ 0.32	≥ 21.8
Pomegranate	15 - 16	3.0 - 3.70	0.25 - 0.65	23 - 64
Strawberry	7 - 9	3.50 - 3.90	≤ 0.80	≥ 8.75
Apricot	12 - 14	3.10 - 3.50	≤ 2.50	≥ 4.80
Peach	10 - 12	3.40 - 3.80	≤ 1.0	≥ 10.0
Apple	12 ± 1	3.5 : 4.2	0.4 : 1	≥ 20
Grape	70 ± 2	4.20 : 4.40	0.60 : 0.80	113 : 120
Lemon	45 ± 2	1.00 : 3.00	25 : 35	1.1 : 2.2



Fruit Concentrates

Concentrated juice is useful because it extends the shelf life of the juice and makes storage and shipping more economical. Juice is concentrated in an evaporator which uses steam to heat the juice under vacuum and to force water evaporation.

Product	Brix %	pH Value	Acidity	Ratio
Orange	63 - 65	3.30 - 3.70	0.72 - 1.0	11 - 15
Mango	27 - 28	3.70 - 4.10	0.9 - 1.3	20.7 - 31
Guava	27 - 28	3.80 - 4.20	0.7 - 1.1	24.5 - 40
Pomegranate	63 - 65	2.60 - 3.70	4.2 - 6.5	9.7 - 15.5
Strawberry	27 - 28	3.30 - 3.70	2.5 - 3.5	7.7 - 11.2
Apricot	30 - 32	3.50 - 4.20	1.5 - 2.5	12 - 21
Peach	30 - 32	3.60 - 4.10	0.9 - 1.8	16.5 - 35.5
Apple	12 ± 1	3.5 : 4.2	0.4 : 1	≥ 20
Grape	70 ± 2	4.20 : 4.40	0.60 : 0.80	113 : 120
Lemon	45 ± 2	1.00 : 3.00	25 : 35	1.1 : 2.2



Packaging and shipping info.

The concentrate is filled into an aseptic or non-aseptic bag which is in turn placed in a polyethylene bag inside a clean metal drum or wooden bin. Each drum or bin has a label indicating: Product name, drum or bin no., batch no., production date, expiry date, net weight and barcode.

Product	Aseptic in drum				Frozen in drum			
	Net Weight (Kg)	Gross Weight (Kg)	Shelf Life	Storage	Net Weight (Kg)	Gross Weight (Kg)	Shelf Life	Storage
Orange	250	263	18 month	+5 °C	250	263	18 month	-18 °C
Mango	220	233	18 month	+5 °C	210	233	18 month	-18 °C
Guava	220	233	18 month	+5 °C	210	233	18 month	-18 °C
Pomegranate	250	263	18 month	+5 °C	250	263	18 month	-18 °C
Strawberry	220	233	18 month	+5 °C	210	233	18 month	-18 °C
Apricot	220	233	18 month	+5 °C	210	233	18 month	-18 °C
Peach	220	233	18 month	+5 °C	210	233	18 month	-18 °C



Shipping info.

Dry Container	
	80 Drums / 20 ft container
	20 Bins / 20 ft container
	98 Drums / 40 ft container
	22 Bins / 40 ft container
Refrigerated Container	
	64 Drums / 20 ft container
	16 Bins / 20 ft container
	98 Drums / 40 ft container
	22 Bins / 40 ft container



TOMATO CONCENTRATES

Chemical Specifications

Chemical Specifications	Average Value (Measured at 20° C)	
	Hot Break	Cold Break
Brix %	28% - 30%	36% - 38%
pH	≤ 4.5 at 12.0 Brix	≤ 4.5 at 12.0 Brix
Color (a / b)	≥ 1.90 at 12.0 Brix	≥ 2.00 at 12.0 Brix
Bostwick	≤ 6.0 cm / 30 seconds	≤ 11cm / 30 seconds
Howard mold count	Maximum 50 % positive fields at 8.0 Brix	
Blotter test	≤ 6.0 cm / 30 min	X
Black Specks	Max of 15 with diameter < 1mm on 10 g of product	Max of 8 with diameter < 1mm on 10 g of product



Packaging and shipping info.

The concentrate is filled into an aseptic bag which is in turn placed in a polyethylene bag inside a clean metal drum or wooden bin. Each drum or bin has a label indicating: Product name, drum or bin no., batch no., production date, expiry date, net weight and barcode.

Packaging and shipping info.	Conical Drum	Wooden Bins
Unit Net Weight	230 kg	1000 Kg
Unit Gross Weight	250 Kg	1150 Kg
Storage	Dry	Dry
Shelf life	18 Months	18 Months
	80 Drums / 20 ft container	
	20 Bins / 20 ft container	
	104 Drums /40 ft container	
	22 Bins /40 ft container	



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