Sensorial evaluations:

|  |  |
| --- | --- |
| **Appearance** | Cloudy liquid, without admixtures and foreign inclusions |
| **Colour** | Dark violet |
| **Taste&Flavour** | Typical for bilberry juice, slightly changed within the thermal processing, without off-tastes and off-flavours. |

Analytical specifications*:*

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **Unit** | **Min** | **Target** | **Max** | **Test method** |
| Soluble solids content | °Brix | 7 |  |  | GOST 28562 |
| Titrable acidity (as anhydrous citric acid @ pH 8,1 end-point) | % | 0,7 |  | 2,5 | DSTU 4957 |
| Active acidity | pH |  |  | 4,4 | DSTU 6045 |
| Sediment | % |  |  | 8,0 | DSTU 7001 |
| Mineral foreign impurities (sand) | % |  |  | 0,005 | DSTU 4913, DSTU 4912, visual |
| Mineral, plant, and foreign impurities (particle matters, black spots etc.) | % |  |  | absent | DSTU 4913, DSTU 4912, visual |
| **COA¹** = Mentioned in Certificate of Analysis (COA)/ Quality Certificatefor each lot | | | | | |

Food safety specifications*:*

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Unit** | **Target** | **Max** | **Test method** |
| Hydroxymethyl furfural (5-HMF) | mg/l | < 5 | 20 | GOST 29032 |
| Patulin | mg/kg |  | 0,05 | DSTU 4947 |
| Nitrates | mg/kg | < 5 | 60 | DSTU 4948 |
| **Toxic elements** |  |  |  |  |
| Lead (Pb) | mg/kg | < 0,05 | 0,4 | GOST 26932, DSTU ISO 6633, GOST 30178 |
| Arsenic (As) | mg/kg | < 0,1 | 0,2 | GOST 26930, DSTU ISO 6634 |
| Cadmium (Cd) | mg/kg | < 0,05 | 0,03 | GOST 26933, DSTU ISO 6561, GOST 30178 |
| Mercury (Hg) | mg/kg | < 0,01 | 0,02 | GOST 26927, DSTU ISO 6637 |
| Copper (Cu) | mg/kg | < 5,0 | 5,0 | GOST 26931, DSTU ISO 7952, GOST 30178 |
| Zinc (Zn) | mg/kg | < 5,0 | 10,0 | GOST 26934, DSTU ISO 6636-2, DSTU ISO 6636-3, GOST 30178 |
| **Radionuclides** |  |  |  |  |
| Cesium-137 | Bq/kg | < 70 | 140 | МВ 5779 |
| Strontium-90 | Bq/kg | < 10 | 20 | МВ 5778 |
| Conten to ftoxic elements, mycotoxin, patulin production is presented in accordance with acceptable levels, set by the MBT and CH № 5061-89, radionuclide content – GN 6.6.1.1-130. Target levels for nitrates and toxic elements are incompliance with AIJN Codeof Practice. Pesticides are absent according to Organic limitations. | | | | |

Microbiological specifications:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Unit** | **Max** | **Test method** | **Remarks** |
| Total plate count | cfu/g | 5х103 | GOST 10444.15 | COA |
| Yeasts | cfu/g | 2х103 | GOST 10444.12, GOST 28805 | COA |
| Moulds | cfu/g | 5х102 | GOST 10444.12, GOST 28805 | COA |
| Coliforms | cfu/g | absent | GOST 30518 | COA |
| Pathogens, including *Salmonella* | cfu/25g | absent | DSTU EN 12824 |  |

Storage, transportation, labeling:

In aseptic bag 200 kg, packed in covered metal drum with poly liner  bag.

Shelf life and storage temperature:

-       at the temperature from 0 to +250С, relative humidity not more than 75%;

-       2 years from the date of manufacture, under the terms of storage.

Usage:

Only for industrial use in the food production.