1. Descriptions

The product is produced by the physical removal of specific proportion of water for the concentration of unfermented pomegranate juice obtained from the edible parts of sound, mature fruits of *Punica granatum* variety by mechanical processes and preserved only by physical proceedings. The total process (All steps of production) must be described considering a HACCP concept (FDA 19.01.2001 or 852/2004 EC) and complies with GMP (Good Manufacturing Practice) including quality checks and full traceability.

2. Essential Authenticity and Quality Factors

2.1. Authenticity

The product is made from 100% natural, fresh and wholesome fruit of the specified variety and is not modified or adulterated in any way by addition of food additives or unauthorized processing. The product complies with the Directive 2001/112/EC and subsequent amendments and complies furthermore with the CODEX General Standard for Fruit juices and Nectars (Codex Stan 247-2005) and AIJN–Code of Practice. Genetic manipulations are not used. Genetic manipulated plants, raw materials, food additives and enzymes (including self-cloned ones) are not used.

2.2. Authorised Ingredients, Treatments and Substances

2.2.1 Authorised Ingredients

The product does not contain any food additive as mentioned in the Regulation (EC) No 1333/2008.

2.2.2 Authorised Treatments and Substances

Processing aids as stated in the Directive 2012/12/EC have been used.

2.3. Hygiene

The product is prepared in accordance with the “General Principles of Food Hygiene” recommended by the Codex Alimentarius Commission.

2.4. Contaminants

The values for arsenic and heavy metals do not exceed the AIJN Code of Practice limits and the product complies with the Regulation (EC) No 1881/2006 and subsequent amendments.

2.5. Residues

The product complies with the Regulation (EC) No 396/2005 and subsequent amendments.

2.6. Allergens

2.7. GMO’s

The product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO. Therefore it does not require GMO-labelling according to Regulations (EC) No 1829/2003 and 1830/2003.

2.8. Flavours

Flavours delivered or already returned only come from the fruit which gives the name. These flavours correspond to the request of the European fruit juice regulation.

3. Essential Composition

3.1. Sensorial

The product has the characteristic colour, appearance, flavour and clean taste typical of the pomegranate juice.

3.2. Analytical

<table>
<thead>
<tr>
<th>Analysis</th>
<th>Value</th>
<th>Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>°Brix</td>
<td>65 ± 1,00</td>
<td>IFU 8</td>
</tr>
<tr>
<td>Total Titratable Acidity, % (w/w)</td>
<td>3,50 – 6,50</td>
<td>IFU 3; as citric acid pH 8,1</td>
</tr>
<tr>
<td>pH</td>
<td>2,50 – 3,50</td>
<td>IFU 11</td>
</tr>
<tr>
<td>Turbidity, NTU</td>
<td>&lt; 5</td>
<td>SS °Bx*</td>
</tr>
<tr>
<td>HMF, ppm</td>
<td>&lt; 20</td>
<td>SS °Bx* 3% acetonitrile 272 nm</td>
</tr>
<tr>
<td>Optical Judgement</td>
<td>Free of impurities</td>
<td></td>
</tr>
</tbody>
</table>

SS °Bx*: AIIJ from concentrate single strength minimum brix value

3.3. Microbiological

<table>
<thead>
<tr>
<th>Analysis</th>
<th>Value</th>
<th>Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Plate Count</td>
<td>&lt; 1000 cfu / ml</td>
<td>PCA, 28°C 3 days</td>
</tr>
<tr>
<td>Mould</td>
<td>&lt; 500 cfu / ml</td>
<td>DRBC, 28°C 5 days</td>
</tr>
<tr>
<td>Yeast</td>
<td>&lt; 500 cfu / ml</td>
<td>DRBC, 28°C 5 days</td>
</tr>
<tr>
<td>HRMS</td>
<td>None in 50 ml</td>
<td>PDA, 28°C 7 days</td>
</tr>
<tr>
<td>Bacteria spores</td>
<td>None in 50 ml</td>
<td>PCA, 28°C 7 days</td>
</tr>
<tr>
<td>Coliform</td>
<td>None in 10 ml</td>
<td>VRBA, 37°C 3 days</td>
</tr>
<tr>
<td>TAB</td>
<td>None in 10 ml</td>
<td>BAT, 45°C 11 days</td>
</tr>
</tbody>
</table>
4. Packaging

The packaging materials comply with the requirements of the relevant version of the Regulation (EC) No 1935/2004 and its implementation measures. The product is delivered in steel drums which are in accordance with Meykon specifications. Plastic or Steel drums 275 kg net with double PE liner are the standard filling type and weight for this product.

5. Labelling

The labels of our products are prepared in accordance with the "Turkish Food Codex" recommended by the Codex Alimentarius Commission and also comply with Directive 2000/13/EC and its amendments.

6. Documents

Packing list and Certificate of Analysis are provided for each delivery.

7. Conditions of Storage

The product is stored at -18°C to avoid colour and flavour change. Shelf life of the product in the unopened original packaging is 24 months at -18°C.

8. Conditions of Transport

Recommended transportation at -18 °C.

9. Disclaimer

This product specification describes the composition and properties of our product to the best of our knowledge. It replaces all previous versions and is valid without signature. Due to raw material variations deviations from this specification may occur within good manufacturing practise in order to standardize our product. This product and its ingredients conform to Turkish or European food law requirements. The permissibility of our product may be limited to certain applications. It’s the duty of the user to insure that the use of our product and the placing on the market of the food made with it complies with local applicable legal requirements, taking also into consideration specific needs, e.g. those of children.

10. Intended Uses

This product is semi-finished product. Useable at juice industry, baby food industry, confectionery industry, dairy products industry ect.