



BLACK CARROT JUICE CONCENTRATE CERTIFICATE OF ANALYSIS  
HAVUÇ SUYU KONSANTRESİ ANALİZ SERTİFİKASI

SİYAH

Ref. No / Ref. No

011/ 24

Date / Tarih

8.01.2024

Batch Number	BCJC690616022
Lot Numarası	
Production Date	04.02.2024
Üretim Tarihi	
Expiry Date	04.02.2026
Son Kullanma Tarihi	
Number of Packing	24
Ambalaj Sayısı	
Net Weight (kg)	260
Net Ağırlık (kg)	
Total Weight (kg)	6.240
Toplam Ağırlık (kg)	


Brix	Refractometric
Brix	Refraktometrik
Acidity (pH:8,1 w/w% C.A.)	IFU Method No:3
Asitlik (pH:8,1 w/w% C.A.)	
pH	IFU Method No:11
pH	
Color	525nm,1g %w/v
Renk	pH:3,0
Index	525nm/410nm
İndex	
IB	580nm/525nm
İB	
IM	430nm/525nm
İM	
Sensoric Parameters	Sensorial Analysis
Duyusal Parametreler	Duyusal Analiz

65,7				
6,53				
3,53				
6,40				
3,36				
0,162				
0,370				
+				

Total Mesophilic Aerobic Bacteria (cfu/g)	Nordic Committee on Food Analysis
Toplam Mezofilik Aerobik Bakteri (kob/g)	
Yeast (cfu/g)	Nordic Committee on Food Analysis
Maya (kob/g)	
Mold (cfu/g)	Nordic Committee on Food Analysis
Küf (kob/g)	
Coliform (cfu/g)	Nordic Committee on Food Analysis
Koliform (kob/g)	
E.coli (cfu/g)	Nordic Committee on Food Analysis
E.coli (kob/g)	
Heat Resistant Mold Spores (cfu/g)*	IFU Method No:4
Isıya Dayanıklı Küf Sporları (kob/g)	
Thermophilic Acidophilic Bacteria*	IFU Method No: MM12
Termofilik Asidofilik Bakteri	

<100				
<10				
<10				
0				
0				
0				
0				

Remarks  
Açıklamalar  
\*This analysis are performed as externally from randomly chosen batch per season. Values are indicated as information  
\*\*For additional information please refer to relevant product specification