



juicerfo

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CARROT JUICE CONCENTRATE

Consistent Specifications. Export-Ready Supply.

Premium carrot concentrate for beverage
and food manufacturers worldwide.



Natural
Vegetable Origin



Consistent
Quality



Flexible
Packaging



Global
B2B Supply



PREMIUM QUALITY.
RELIABLE SUPPLY. GLOBAL PARTNERSHIP.



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PRODUCT OVERVIEW & APPLICATIONS

Carrot Juice Concentrate is produced from the juice of carefully selected, healthy and mature carrots. Under controlled conditions, part of the naturally occurring water is removed to create a thicker product with characteristic carrot flavor, orange color and a higher concentration of soluble vegetable solids than single-strength carrot juice.

Suitable for industrial use in clarified or cloudy formats. Commercial specifications may be selected according to required Brix, pH, acidity, color, pulp level, packaging format and destination-market requirements.

PRODUCT SUMMARY

-  Produced from healthy mature carrots
-  Available in clarified or cloudy formats
-  Non-GMO
-  No added colours & flavours
-  No preservatives

APPLICATIONS

-  Beverages
-  Smoothies
-  Dairy Products
-  Bakery & Confectionery
-  Soups & Sauces
-  Baby Food

ORGANOLEPTIC

Colour	Characteristic orange to dark-orange carrot colour
Aroma	Characteristic natural carrot aroma, free from foreign odours

PACKING & STORING

-  Filled in aseptic bags in steel drums
-  Storage depends on processing method and packaging format
-  Shelf life and storage conditions to be confirmed in product TDS

TECHNICAL SPECIFICATIONS



1. PHYSICAL & CHEMICAL ANALYSIS

PARAMETER	SPECIFICATION
Brix at 20°C	65 ± 1 °Bx
Titrateable Acidity (as Citric Acid)	0.6 – 1.4 % w/w
pH	4.5 – 5.3
Single-Strength Reference Brix	Approx. 8.0 °Bx
Foreign Matter	Absent



2. MICROBIOLOGICAL ANALYSIS

PARAMETER	SPECIFICATION
Total Viable Count / TPC	≤ 1,000 CFU/g
Yeast	≤ 100 CFU/g
Mold	≤ 50 CFU/g
Heat-Resistant Mold Spores	Not Detected / 25 mL
Coliforms	Absent / 1 g
E. coli	Absent / 1 g
Thermophilic Acidophilic Bacteria	Absent / 1 g
Salmonella	Absent / 10 g



3. ADDITIONAL QUALITY & COMPLIANCE

PARAMETER	SPECIFICATION
Pesticide Residues	Complies with applicable destination-market MRLs
Heavy Metals / Contaminants	Complies with applicable destination-market regulations
GMO Status	Non-GMO / Documentation available upon request
Allergens	No declarable allergens / Subject to supplier declaration
Artificial Colours & Flavours	Not Added
Preservatives	Not Added



4. STORAGE & SHELF LIFE

Storage: Depends on processing method and packaging format; follow the product Technical Data Sheet.

Shelf Life: To be confirmed in the product Technical Data Sheet.



Ingredient: Carrot Juice Concentrate



* The above values represent typical specifications for Carrot Juice Concentrate. Final specifications may vary depending on carrot variety, crop, production batch, processing conditions and customer requirements. Actual batch values are confirmed by the relevant Certificate of Analysis (COA).



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QUALITY, PACKAGING & CONTACT

LABELING INFORMATION

Batch No	:
Drum No	:
Production Date	:
Expiry Date	:
Crop Year	:
Net Weight	:
Ingredients	: Carrot Juice Concentrate
Brix at 20°C (gr/100gr)	: 65 ± 1 °Bx



PACKAGING

-  Filled in Aseptic bags in steel drums
-  Storage, shelf life and handling conditions must be confirmed in the product Technical Data Sheet.

STANDARDS & CERTIFICATES



WHY CHOOSE JUICERFO

-  Consistent product specifications
-  Flexible packaging solutions
-  Carefully selected mature carrots
-  Batch-specific COA & TDS
-  Reliable global B2B supply

Juicerfo supplies premium carrot juice concentrate for food and beverage manufacturers worldwide.



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