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SOUR CHERRY JUICE CONCENTRATE

Naturally Tart. Richly Concentrated.

High-quality sour cherry juice concentrate developed for beverage, dairy, confectionery, bakery, jam, sauce and frozen-dessert applications.



Natural Sour Cherry
Flavor & Color



Physicochemical
Quality Control



Microbiological
Testing



Export Specification
Compliance



PREMIUM QUALITY.
RELIABLE SUPPLY. GLOBAL PARTNERSHIP.



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PRODUCT OVERVIEW & APPLICATIONS

Sour Cherry Juice Concentrate is a premium fruit ingredient produced from carefully selected, fully ripened sour cherries. Through controlled juice extraction, clarification and vacuum concentration, much of the natural water is removed while the characteristic tart flavor, deep red fruit profile and concentrated soluble solids are retained.

Suitable for global B2B supply in clarified or cloudy formats with commercial Brix levels commonly including 65° and 68° Brix.



PRODUCT SUMMARY

-  Made from fully ripened sour cherries
-  Available in clarified or cloudy formats
-  Commercial Brix: 65° and 68° Brix
-  Artificial colours & flavours: Not Added
-  Preservatives / Foreign Additives: Not Added

APPLICATIONS

-  Juices & Nectars
-  Still & Carbonated Beverages
-  Dairy Preparations
-  Bakery & Confectionery
-  Jams, Jellies & Sauces
-  Ice Cream & Frozen Desserts

ORGANOLEPTIC

Appearance	Clear to slightly turbid, homogeneous concentrated liquid
Colour	Characteristic deep red to dark-red sour cherry colour
Aroma	Characteristic natural sour cherry aroma
Taste	Characteristic tart, fruity sour cherry taste

PACKING & STORING

-  Filled in food-grade aseptic bags inside durable steel drums
-  Packaging Format: Aseptic Bag-in-Drum
-  Storage: Refrigerated or frozen; approx. -18°C referenced in published specifications

Final storage, shelf life and transportation conditions must be confirmed by the Technical Data Sheet and batch documentation.



TECHNICAL SPECIFICATIONS



1. PHYSICAL & CHEMICAL ANALYSIS

PARAMETER	SPECIFICATION
Brix at 20°C	65 ± 1 °Bx
Titrateable Acidity (as Citric Acid)	4.5 – 7.5 % w/w
pH	2.8 – 3.5
Colour Index (A520/A430)	≥ 1.3 at 13.2 °Bx
Turbidity – Clarified Grade	≤ 20 NTU at 13.2 °Bx
HMF (Hydroxymethylfurfural)	≤ 20 mg/kg
D/L-Lactic Acid	≤ 0.5 g/L
Foreign Matter / Pit & Seed Fragments	Absent
Appearance	Clear to slightly turbid, homogeneous concentrated liquid



3. ADDITIONAL QUALITY & COMPLIANCE

PARAMETER	SPECIFICATION
Pesticide Residues	Complies with applicable destination-market MRLs
Heavy Metals / Contaminants	Complies with applicable destination-market regulations
Artificial Colours & Flavours	Not Added
Preservatives / Foreign Additives	Not Added
Fermented / Overheated / Off-Flavour	Absent

* The above values represent typical commercial specifications for Sour Cherry Juice Concentrate. Final specifications may vary depending on cherry variety, origin, crop, concentration grade, production batch and customer requirements. Actual analytical values are confirmed by the corresponding Certificate of Analysis (COA).



2. MICROBIOLOGICAL ANALYSIS

PARAMETER	SPECIFICATION
Total Plate Count / Mesophilic Aerobic Bacteria	< 1,000 CFU/g
Yeast	< 500 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 (TAB)	Absent / 1 g
Salmonella	Absent / 10 g



4. STORAGE & SHELF LIFE

Best Storage Condition: Refrigerated or frozen storage; approximately –18°C referenced in published specifications

Shelf Life: Confirm according to the Technical Data Sheet, label and batch documentation



Ingredient: Sour Cherry Juice Concentrate





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QUALITY, PACKAGING & CONTACT

LABELING INFORMATION

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



PACKAGING



Filled in food-grade aseptic bags inside durable steel drums



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STANDARDS & CERTIFICATES



WHY CHOOSE JUICERFO



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Physicochemical quality control



Microbiological testing



Batch-specific COA & TDS



Export specification compliance

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