

Finished Product Technical Data Sheet: Aseptic Turmeric Juice							
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1. General Proc	luct Characteristics						
Product Name	Aseptic Turmeric Juice						
Description	Aseptic Turmeric Juice is extracted from selected sound and fresh Turmeric. The process involves selection of Turmeric, washing with plain water, blanching, coarse and fine pulverizing, Refining, Decantation and passing through foreign matter control devices such as magnetic trap, Strainer, Metal detector, thermal processing in PLC based Aseptic Sterilization and packed in Aseptic bags in MS drums with polyliner inside. The product is manufactured under stringent hygiene conditions throughout the process line and continuous monitoring by QA to comply with Quality and Food safety standards.						
Botanical Name	Curcuma longa						
Variety	Indian						
Country of Origin	India						
GMO	The product is free from Genetically Modified Organism						
Ionization / Irradiation	The product is free of ionization / radiation.						
Intended Use	Since product consumption & formulation is not under our control, thus it is dependent on the customer discrimination as per their customized requirement. Our product is not meant for direct consumption. Industry may use our product as a raw material.						
Dietary	Product is suitable for all Vegans & Vegetarians						
Packaging	Product is packed aseptically in pre-sterilized aseptic bags placed with polyliner in food grade epoxy painted (inside) open top MS drum						
Shelf life	Best before 12 months from the date of manufacturing at 5 ±1 Deg C						
Legal/ Safety Declaration:	Product complying with the requirements of FSSAI and destination country requirements.						
2. Product Organoleptic Characteristics							
Color	Typical Turmeric colour						
Flavor	Typical of Turmeric without any off flavor						
Taste	Characteristics of Turmeric						
Appearance	Free of any foreign matter						

Prepared by: The fork-1

Approved By:

BAlie -



ABC Fruits, Ankinayanapalli Village, On Bangalore – Chennai Highway, Bargur, Krishnagiri, Tamil Nadu – India Finished Product Technical Data Sheet (Edition:01)

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3. Physio-chemical Pro	duct Characteristics			
Parameters	Specification Limits	Methods	UOM	
Ingredient	Turmeric-100%	NA	%	
Brix at 20 º C	Minimum 2.5 Target 3.5 Maximum – 5.0	IFU Method No- 8	0B	
Acidity as Acetic Acid	0.08 to 0.25 Target – 0.15	IFU Method No-3	%	
рН	6.00-6.50	IFU Method No- 11	-	
Pulp Content	05 to 10	Centrifugal Method	%	
Colour Value	L – Min 30	Hunter Lab Illuminate- D/65		
Foreign Matter	Nil	By Visual		
4. Microbiological Limi	ts			
Parameters	Limits	Methods	UOM	
Total Plate Count	<10	FDA BAM – Chapter - 03	CFU/ml	
Yeast & Mould	<10	FDA BAM – Chapter - 18	CFU/ml	
Coliforms	Absent	FDA BAM – Chapter - 04	Per ml	
E. coli	Absent	FDA BAM – Chapter - 04	Per ml	
Salmonella	Absent	APHA 5 Th edition-Chapter 3 & 8	Per 25ml	
Listeria monocytogenes	Absent	IS 14988-2 (2002)	Per 25ml	
Vibrio cholerae	Absent	ISO 21872- 1:2017(E)	Per 25ml	
5. Other product inform	nation			
Handling Instruction	Do not roll the drum, Handle with care, Do not freeze, Do not store the drum in direct sunlight, Protect the drum from Rain, Handle the Drums in Vertical Position only, Handle diligently to avoid Product damage. Once open consume immediately.			
Net Weight	Product Net weight: 210kgs / or as per customer requirement			
Load ability	80 Drums Per 20' Container (With Pallet or Without pallet packing - optional)			
Storage Instruction	Product should be stored at 5 ±1 Deg C.			

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delivery way / sea way		way / sea way or	ner 5 ±1 Deg C without physical damage to the product by road r air lift. Delivery of the product as per customer requirement or			
			r, FSSAI logo, Veg. Logo, per buyers kaging and Label			
instructions and meeting the requirements of FSSAI - Packaging and Label regulations as per Statutory & regulatory requirements of destination country. Allergen Information The product meets the requirement of Food Safety and Standards (Labelling an Display) Regulations, 2020, FDA 21CFR regulation on food Allergen etc. Product is free from below top listed allergens. 1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof; 2. Crustaceans and products thereof; 3. Eggs and products thereof; 5. Peanuts and products thereof; 6. Soybeans and products thereof; 7. Milk and products thereof; 8. Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avelland walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Macadamia ternifolia), and products thereof; 10. Mustard and products thereof; 11. Sesame seeds and products thereof; 12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 1 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers; 13. Lupin and products thereof; 13. Lupin and products thereof;				Allergen etc. ts, spelt, kamut or huts (Corylus avellana), e), pecan nuts (Carya a excelsa), pistachio adamia ternifolia), and e than 10 mg/kg or 10 ed for products as ding to the		
Site Certification	S	Product is Produced in a FSSC: 22000; SGF Manufacturing Facility. The manufacturing facility also holds FSSAI, EIA license and registered with USFDA & SEDEX.				

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