



**Product Specifications**  
**Elderberry Clear Fruit Concentrate**  
*(Sambucus nigra)*  
**65° Brix**

**Product Code: 70120191**

**Product Description:** Pure elderberry (*Sambucus nigra*) fruit concentrate

**Product Properties**

Color	Intensive red
Appearance	Viscous uniform liquid, clear
Taste	Characteristic of elderberry; astringent
Odor	Characteristic of elderberry
Plant part used	Berries (fruit)
Density (20° C)	1.316-1.333 g/ml
Concentration Factor	6.5

**Analytical Values**

**Spec.**

Color units ( <i>E 100%; 510 nm; pH 1.0</i> )	320 – 520	
Soluble solids ( <i>Refractometer; 20° C</i> )	64.0 – 66.0	°Brix
Total acidity ( <i>Expr. as citric acid; anhydr.; pH 8.1</i> )	5.00 – 8.50	g/100 g
pH	3.40 – 4.00	

**Heavy Metals and Pesticides**

**Spec.**

Lead ( <i>ICP-MS</i> )	< 0.050	ppm
Arsenic ( <i>ICP-MS</i> )	< 0.050	ppm
Cadmium ( <i>ICP-MS</i> )	< 0.030	ppm
Mercury ( <i>ICP-MS</i> )	< 0.010	ppm
Pesticides	The processed fruit conforms to the pesticide standards defined in the FDA and EPA regulations.	

**Microbiological Values**

**Spec.**

Yeast ( <i>Sabouraud Agar, 28°C, 5 d</i> )	0	CFU/g
Molds ( <i>Sabouraud Agar, 28°C, 5 d</i> )	0	CFU/g
Total plate count ( <i>ISO 4833</i> )	< 100	CFU/g
<i>E. coli</i> ( <i>COLI ID Agar, 37°C, 24 h</i> )	0	CFU/g
<i>Salmonella</i> ( <i>ISO 6579</i> )	Absent	/25 g

**Country of Origin:** Italy (manufacturing), Austria (raw material)

**Packaging:** Aseptically packed in 25 kg pails

**Best Used By and Storage Conditions:**

15 months after production date if unopened and kept under proper storage conditions at < 4° C

24 months after production date if unopened and kept under proper storage conditions at -18° C

If package is opened, use immediately or store at -18 to -25° C.

A short storage of the unopened aseptic package at ambient temperatures for transport is permissible

Quality Control

The information contained herein is, to the best of our knowledge, correct. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product.