

NARINEH

The word "JUICE" is written in a bold, orange, sans-serif font. The letter 'J' has three small orange dots above it. The letter 'U' has a green leaf-like shape inside it. The letter 'I' has a green leaf-like shape above it. The letter 'C' has a green leaf-like shape above it. The letter 'E' has a green leaf-like shape above it.

SENSE OF NATURE'S PURE TASTE

PRODUCT CATALOG

Sour Cherry JUICE CONCENTRATE

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	65±1
2	PH	@20 C°	3.8±0.3
3	NTU	-	MAX 5
4	ACIDITY	MALIC ACID	5-9
5	CLARITY	-	-
6	COLOR	520/420 NM AT 1.5 BRUX	1.3-2.3
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	NEGATIVE
2	LASTIC ACID & TERMOPHILIC BACTERIA	-	NEGATIVE

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



Apple JUICE CONCENTRATE

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	69-70
2	PH	@20 C°	3.8-4.3
3	NTU	-	MAX 5
4	ACIDITY	MALIC ACID	1.5±0.3
5	CLARITY	@625 NM AT 11.2 BRUX	95±5
6	COLOR	@440 NM AT 11.2 BRUX	50±5
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	NEGATIVE
2	LASTIC ACID & TERMOPHILIC BACTERIA	-	NEGATIVE

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



White Grape JUICE CONCENTRATE

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	65±1
2	PH	@20 C°	3.6±0.3
3	NTU	-	MAX 5
4	ACIDITY	TARTARIC ACID	1.7±0.3
5	CLARITY	@625NM AT 1.5 BRIX	94±5
6	COLOR	@440NM AT 1.5 BRIX	55±5
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	NEGATIVE
2	LASTIC ACID & TERMOPHILIC BACTERIA	-	NEGATIVE

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



Red Grape JUICE CONCENTRATE

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	65±1
2	PH	@20 C°	3.6±0.3
3	NTU	-	MAX 5
4	ACIDITY	TARTARIC ACID	1.5±0.3
5	CLARITY	-	-
6	COLOR	520/420 NM AT 1.5 BRIX	1.2±0.2
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	NEGATIVE
2	LASTIC ACID & TERMOPHILIC BACTERIA	-	NEGATIVE

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



Red Plum JUICE CONCENTRATE

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	65±1
2	PH	@20 C°	3.2±0.3
3	NTU	-	MAX 5
4	ACIDITY	MALIC ACID	8±2
5	CLARITY	-	-
6	COLOR	520/420 NM AT 1.5 BRUX	1-1.8
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	NEGATIVE
2	LASTIC ACID & TERMOPHILIC BACTERIA	-	NEGATIVE

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



Pomegranate JUICE CONCENTRATE

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	64±1
2	PH	@20 C°	3.3±0.2
3	NTU	-	MAX 70
4	ACIDITY	CITRIC ACID	6±1
5	CLARITY	-	-
6	COLOR	@520/420 NM AT 1.5 BRUX	0.7±0.2
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	500&50 C.F.U/GR
2	ACIDOPHILIC BACTERIA	-	100 C.F.U/GR

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



Decolorization Date JUICE CONCENTRATE

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	70±1
2	PH	@20 C°	4.2±0.3
3	NTU	-	10-50
4	ACIDITY	CITRIC ACID	1±0.5
5	CLARITY	-	85±10
6	COLOR	440 NM AT 1.5 BRUX	55±5
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	100 MAX
2	COLIFORM BACTERIA	-	<10

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



Non-Decolorization Date JUICE CONCENTRATE

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	70±1
2	PH	@20 C°	4.4-4.8
3	NTU	-	20-25
4	ACIDITY	CITRIC ACID	0.5-1.5
5	CLARITY	695NM	55±5
6	COLOR	420NM	7-10
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	500@50
2	ACIDOPHILIC BACTERIA	-	100

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



Orange JUICE
CONCENTRATE

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	62
2	PH	@20 C°	2.51
3	ACIDITY	CITRIC ACID	3.9
4	RATIO(BRIX/ACID)	-	15.89
5	PLUP	-	3%
6	FORMALIN	-	96
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	100 C.F.U/GR
2	ACIDOPHILIC BACTERIA	-	10 C.F.U/GR

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



Apple **PURE**

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	30-32
2	PH	@20 C°	4.3-4
3	BOSTWICK NOMBUEER	Cm/30sec	9-15
4	ACIDITY	CITRIC ACID	0.5-1.5
5	ADDETIVE	-	NEGATIVE
6	COLOR	L-A-B	49-3-21
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	NEGATIVE
2	LASTIC ACID & TERMOPHILIC BACTERIA	-	NEGATIVE

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



Apricot **PURE**

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	28-30
2	PH	@20 C°	4.2±0.3
3	BOSTWICK NOMBUEER	Cm/30sec	9-15
4	ACIDITY	CITRIC ACID	1.4±0.3
5	ADDETIVE	-	NEGATIVE
6	COLOR	L-A-B	32-6-17
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	NEGATIVE
2	LASTIC ACID & TERMOPHILIC BACTERIA	-	NEGATIVE

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



Saffron Peach PURE

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	30-32
2	PH	@20 C°	3.8±0.2
3	ACIDITY	CITRIC ACID	1-2
4	ADDETIVE	-	-
5	COLOR	L-A-B	36-9-21MAX
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	cfu/gr/isiri3414	<10
2	LASTIC ACID BACTERIA	cfu/gr/isiri3414	<10

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



White Peach PURE

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	28-30
2	PH	@20 C°	3.9
3	ACIDITY	CITRIC ACID	1.3
4	ADDETIVE	-	NEGATIVE
5	COLOR	L-A-B	38-8-19
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	cfu/gr/isiri3414	<10
2	LASTIC ACID BACTERIA	cfu/gr/isiri3414	<10

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



Red Plum **PURE**

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	28-30
2	PH	@20 C°	3.2±0.3
3	NTU	-	MAX 5
4	ACIDITY	CITRIC ACID	8±2
5	ADDETIVE	-	NEGATIVE
6	COLOR	L-A-B	23-21-9.5
MICROBIOLOGICAL QUALITY			
1	YEAST & MOULD	-	NEGATIVE
2	LASTIC ACID & TERMOPHILIC BACTERIA	-	NEGATIVE

- **Production Time : June-July**
- **Duration of product use : 2 years**
- **Packing : Aseptic or Non-Aseptic , New Barrel**



Tomato Paste

ANALYSIS AND QUALITY

CHEMICAL QUALITY			
1	BRIX	@20 C°	34-36
2	PH	@20 C°	4.3 MAX
3	SALT	-	1% MAX
4	ACIDITY	CITRIC ACID	2-2.8
5	BOSTVIK NOMBUER	@BRIX 12.5/Cm/30sec	6-9
6	COLOR	@BRIX 12.5/HUNTERLAB	2-2.1
MICROBIOLOGICAL QUALITY			
1	HAWARD MOULD COUNT	CFU/gr/isiri3767	44MAX
2	YEAST	CFU/gr/isiri2326	NEGATIVE
3	AEROBIC MESOPHILIC BACTERIA	CFU/gr/isiri2326	NEGATIVE
4	AEROBIC THERMOPHILIC BACTERIA	CFU/gr/isiri2326	NEGATIVE
5	MOULD	CFU/gr/isiri2326	NEGATIVE

- **Production Time : June-July**
- **Duration of product use : 2 years**
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