

Fruits Concentrate & Puree



VIRA GROUP

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TOMATO

Tomato Paste

strongly tomato red product produced from completely ripe, healthy undamaged washed tomatoes.

Product Code NO: TP-



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: free from skins, stones and all foreign substances.

Color: red (at hunter lap system) min²

PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	28-30/30-32/34-36/36-38
Flavor Texture	Natural
PH	MAX: 4.3
Acidity (as Citric Acid)(gr/100gr)	1.7-2.1
Howard	<36%
Additive, artificial color, chemical preservative	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGYCAL PARAMETRS	PARAMETRIC
Mesophilic Acid resistant Bac.	Negative (gr/ml)
Thermophile Acid resistant Bac.	Negative (gr/ml)
Yeast and Mold	Negative (gr/ml)



Shelf life: 2 years at cold storage (0-5°C)



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Does not contain any foreign material.

Aroma: It should have its own special taste and smell and be free of foreign



STRAWBERRY

Strawberry Concentrate
is a product that is prepared
from the concentration of
unfermented strawberry juice
by thermal methods

Product Code NO: SC



PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	60±5
Flavor Texture	Natural
PH	3-3.5
Acidity (as Citric Acid)(gr/100gr)	4.5-8
Regenerative sugar	32

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETRS	PARAMETRIC
Aerobic Bacteria	100 (cfu/gr)
Acid resistant Bac	10 (cfu/gr)
Yeast	10 (cfu/gr)
Mold	10 (cfu/gr)

Shelf life: 2 years at cold storage (0-5°C)



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Clear, Natural Red color

Aroma: Typical fine quality Barberry Flavor.



BARBERRY

Barberry Juice Concentrate

is exclusively manufactured from mature. The product does not contain any additives, sugars, allergens, genetically modified organisms

Product Code NO: BJC



PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	Min:63
Turbidity (Turbidi meter at 12°Bx)	<5
PH	2.8-3.2
Acidity (as malic Acid)(gr/100gr)	5.5-9.5
Color (at 12 °Bx-% T 440 nm)	1.3-1.5
Sucrose (gr/100gr)	<5
ASH (gr/100gr)	2
Sugar (inverted)	Min:35
Stability Test	Positive
Pectin Test (Alcohol test)	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Total Count (cfu/gr)	<10 (cfu/gr)
Yeast	<10 (cfu/gr)
Mold	<10 (cfu/gr)

Shelf life: 3 years at Frozen at (18°C)

PEACH

Peach Puree is prepared from healthy and ripe fruit

Product Code NO: PCP



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Free of seeds, leaves and fruit pulp and all foreign materials.

Color: Natural color and specific to the variety of peach fruit

Aroma : Peach Puree has its own taste and does not have sourness, scale and burn



PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	28-30
Flavor Texture	Natural
PH	3.9±0.5
Acidity (as Citric Acid)(gr/100gr)	0.8-1.7
Formalin	Min:30
Pectin Test	Negative
Starch Test	Negative
Sucrose	Max 7

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETRS	PARAMETRIC
Total Count	<500 (PCA)
Yeast	Negative
Mold	Negative
Coliform	Absent

Shelf life: 2 years at cold storage (0-5°C)

PUMPKIN

Pumpkin Puree Concentrate

made from fruits carefully picked from the associated farms which are matured the correct point washed rigorously selected and processed

Product Code NO: PP



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: viscos and homogeneous

Use: Suitable to used as raw material by producers of foods and drinks

Stamp: Aseptically processed and packed product.

PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	12-10
Flavor Texture	Natural
PH	Min:4.8
Acidity (as Citric Acid)(gr/100gr)	0.1-0.18
consistency	Max: 4.5cm/120sec
Additive, artificial color, chemical preservative	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Aerobic Bacteria	Max: 10 (cfu/gr)
coliform	Absent: 1g
Yeast	Max: 10 (cfu/gr)
Mold	Max: 10 (cfu/gr)



Shelf life: 2 years at cold storage (0-5°C)

MANGO

Mango Puree Concentrate
is prepared from
healthy and ripe fruit

Product Code NO:MPC



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Free of seeds, leaves and fruit pulp and all foreign materials.

Color: Natural color and specific to the variety of mango fruit

Aroma: Mango puree has its own taste and does not have sourness, scale and burn

PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	Min:14
Flavor Texture	Natural
PH	2.7-4.4
Acidity (as Citric Acid)(gr/100gr)	Min:0.4
Sugars	Max:7
Ethyl Alcohol	Max:0.15

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETRS	PARAMETRIC
Aerobic Bacteria	100 (cfu/gr)
Acid resistant Bac	10 (cfu/gr)
Yeast	10 (cfu/gr)
Mold	10 (cfu/gr)



Shelf life: 2 years at cold storage (0-5°C)

APRICOT

Apricot Puree Concentrate
yellow- to orange yellow Apricot
produced from ripe undamaged
washing and destoner Apricots.

Product Code NO: AP



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: free from skins, stones and all foreign substances

Color: Yellow to orange yellow

Aroma: typical of kind fresh Apricot of alien taste

Use: Suitable to used as raw material by producers of foods and drinks

PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	30-32
Flavor Texture	Natural
PH	4 ±0.6
Acidity (as Citric Acid)(gr/100gr)	0.5 -1.5
Additive, artificial color, chemical preservative	Negative
Saccharose (gr/100)	Max: 10
Reduces sugar (gr/100)	Min: 10
Formalin Index (ml/ 100 ml)	Min:25

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Lactic Acid Bac	Max: 1 (cfu/gr)
Acid resistant Bac	Max: 1 (cfu/gr)
Yeast and Mold	Max: 1 (cfu/gr)

Stamp: Aseptically processed and packed product.

Shelf life: 2 years at cold storage (0-5°C)



ORANGE

Orange Juice Concentrate
is prepared from
healthy and ripe fruit

Product Code NO: OJC



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Clear, Natural

Color: Natural color of fruit (Yellow)

Aroma: Natural



PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	60±2
Flavor Texture	Natural
PH	3.0-4.0
Titratable Acidity (as Citric Acid)(gr/100gr)	1.5-3.5
Density	Min 1.04
Formalin	Min 60
Pectin Test	Negative
Starch Test	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETRS	PARAMETRIC
Total Count	<500 (PCA)
Coliform	Absent
Yeast and Mold	Negative

Shelf life: 2 years at cold storage (0-5°C)



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Free of seeds, leaves and fruit pulp and all foreign materials.

Color: Natural color and specific to the variety of pomegranate fruit

Aroma : Pomegranate Juice Concentrate has its own taste and does not have sourness, scale and burn



PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	Min 65
Flavor Texture	Natural RED
PH	2.5 – 3.5
Color	0.8 - 1
NTU	Max 5 (520 / 4230 at Brix 3)
Density	Min 1.28
Fthylic Alcohol	Max 0.5 (at Brix : 12)
Acidity (as Citric Acid)(gr/100gr)	4-7
Formalin	Min : 35
Pectin Test	Negative
Total ash	0.8 – 3.5
Sucrose	Max : 4g
Red Sugar	Min : 40

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Total Count	<500 (PCA)
Yeast	Negative
Mold	Negative
Coliform	Absent

Shelf life: 2 years at cold storage (0-5°C)

POMEGRANATE

Pomegranate Juice Concentrate

is prepared from
healthy and ripe fruit

Product Code NO: PJC



CARROT

Carrot Puree

Strongly orange to red- orange product produced from completely ripe , healthy undamaged washed carrots

Product Code NO: C Puree-



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Free from skins, stones and all foreign substances

Color: Orange to red-orange

Aroma: Typical of its kind, fruity, fresh with no alien taste.

Use: Suitable to used as raw material by producers of foods and drinks



PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	Min:7
Flavor Texture	Natural
PH	Max:6
Acidity (as Citric Acid)(gr/100gr)	Max:0.3
Formalin Index (ml/ 100 ml)	10-40
Saccharose(gr/100gr)	Max:5
Additive, artificial color, chemical preservative	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGYCAL PARAMETRS	PARAMETRIC
Aerobic Bacteria	Max: 100(cfu/gr)
aerobic microorganisms	Max: 100(cfu/gr)
Yeast and Mold	Max: 10(cfu/gr)

Stamp: Aseptically processed and packed product.

Shelf life: 2 years at (-18°C) storage

CARROT

Carrot Concentrate

Strongly orange to red- orange product produced from completely ripe , healthy undamaged washed carrots

Product Code NO: CCC-



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Free from skins, stones and all foreign substances

Color: Orange to red-orange

Aroma: Typical of its kind, fruity, fresh with no alien taste.

Use: Suitable to used as raw material by producers of foods and drinks

PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	65±1
Flavor Texture	Natural
PH	4-4.8
Acidity (as Citric Acid)(gr/100gr)	1.5-2
Additive, artificial color, chemical preservative	Negative
Formalin Index (ml/100 ml)	Min: 110
Reduces sugar (gr/100gr)	Min: 10
Saccharose (gr/100gr)	Min: 15

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Acid resistant Bac	Max: 100(cfu/gr)
Aerobic microorganisms	Max: 100(cfu/gr)
Yeast and Mold	Max: 10(cfu/gr)

Stamp: Aseptically processed and packed product.

Shelf life: 2 years at (-18°C) storage



CARROT

Carrot Concentrate

Strongly orange to red- orange product produced from completely ripe , healthy undamaged washed carrots

Product Code NO: CCC-



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Free from skins, stones and all foreign substances

Color: Orange to red-orange

Aroma: Typical of its kind, fruity, fresh with no alien taste.

Use: Suitable to used as raw material by producers of foods and drinks

PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	40±1
Flavor Texture	Natural
PH	4 -6
Acidity (as Citric Acid)(gr/100gr)	0.2 - 2
Additive, artificial color, chemical preservative	Negative
Formalin Index (ml/ 100 ml)	Min: 100
Reduces sugar (gr/100gr)	Min: 10
Saccharose(gr/100gr)	Min: 15

SAFETY SPECIFICATION

B.MICROBIOLOGYCAL PARAMETERS	PARAMETRIC
Acid resistant Bac	Max: 100(cfu/gr)
aerobic microorganisms	Max: 100(cfu/gr)
Yeast and Mold	Max: 10(cfu/gr)

Stamp: Aseptically processed and packed product.

Shelf life: 2 years at (-18°C) storage





VIRA GROUP

DATE

Date Juice Concentrate

is exclusively manufactured from mature. The product does not contain any additives, sugars, allergens, genetically modified organisms.

Product Code NO:DJC



SENSORY REQUIREMENT:

Appearance: Clear, no sign of browning or foreign bodies.

Color: It should be date in color

Aroma: Typical fine quality Natural taste

PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	Min:70
Acidity (as acetic acid)(gr/100gr)	0.3-1.3
Flavor Texture	Natural
PH	4.8-6
SAFETY SPECIFICATION	
B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Total Count	<10 (cfu/gr)
Yeast	<10 (cfu/gr)
Mold	<10 (cfu/gr)



Shelf life: 2 years at cold storage (0-5°C)

DATE

Date Paste

is prepared from fully ripe date fruit and free from heat contamination

Product Code NO: DTP



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Clear, no sign of browning or foreign bodies.

Color: It should be date in color

Aroma: Give the natural taste and smell of dates

PHYSICAL AND CHEMICAL	
PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	Min:65
Flavor Texture	Natural
PH	1-5
SAFETY SPECIFICATION	
B.MICROBIOLOGYCAL PARAMETRS	PARAMETRIC
Aerobic Bacteria	100 (cfu/gr)
Acid resistant Bac	10 (cfu/gr)
Yeast	10 (cfu/gr)
Mold	10 (cfu/gr)



Shelf life: 2 years at cold storage (0-5°C)

PLUM

Red Plum Puree

is a product made by crushing the middle part of the peeled and healthy fruit under vacuum

Product Code NO: AP-



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Free from skins, stones and all foreign substances.

Color: The natural color of fruit itself.

Aroma: Natural taste and smell

PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	30 - 32
Flavor Texture	Natural
PH	3.2 ± 0.6
Acidity (as malic Acid)(gr/100gr)	2 – 4.5
Additives, artificial color, chemical preservative	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Acid resistant Bac	Max: 1 (cfu/gr)
Lactic Acid Bac	Max: 1 (cfu/gr)
Yeast and Mold	Max: 1 (cfu/gr)



Shelf life: 2 years at cold storage (0-5°C)

RED GRAPE

Red Grape Juice Concentrate
is prepared from
healthy and ripe fruit

Product Code NO: RDJC



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Free of seeds, leaves and fruit pulp and all foreign materials.

Color: Natural color and specific to the variety of red grape fruit

Aroma : Red Grape Juice Concentrate has its own taste and does not have a burnt taste

PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	65±0.5g/100g
Flavor Texture	Natural Dark Purple/Red
PH	2.8-4
Color	1.0 – 1.6
SO2	Max : 50mg/1
Density	1.32
Ethylic Alcohol	Max 0.5 (at Brix : 12)
Acidity (as Citric Acid)(gr/100gr)	0.8 - 2.3
Formalin	Min : 35
Pectin Test	Negative
Total ash	Min 0.4g/100g
Strach Test	Negative
Taste	Sweet Natural

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETRS	PARAMETRIC
Total Count	<500 (PCA)
Yeast	Negative
Mold	Negative
Coliform	Absent

Shelf life: 2 years at cold storage (0-5°C)





VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Free of seeds, leaves and fruit pulp and all foreign materials.

Color: Natural color and specific to the variety of white grape fruit



PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	Min:60
Turbidity (Turbidi meter at 15°Bx)	<5
PH	2.8-4
Acidity (as tartaric Acid)(gr/100gr)	0.8-2.3
Sugar (inverted) (gr/100gr)	Min:45
Sucrose (gr/100gr)	Max:5
Stability Test	Positive
Pectin Test (Alcohol test)	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGYCAL PARAMETRS	PARAMETRIC
Total Count (cfu/gr)	<10 (cfu/gr)
Yeast	<10 (cfu/gr)
Mold	<10 (cfu/gr)

Shelf life: 3 years at Frozen at -18°C

WHITE GRAP

White Grape Jiuce Concentrate

is exclusively manufactured from mature.The product does not contain any additives , sugars , allergens genetically modified organisms

Product Code NO: WGJC



APPLE

Apple Juice Concentrate is exclusively manufactured from fresh, mature, unfermented the product does not contain any additives, sugars, allergens

Product Code NO: AJC



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Clear, no sign of browning or foreign bodies.

Aroma: Typical fine quality Apple Flavor

PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	70-72
Turbidity (Turbidi meter at 12°Bx)	<5
PH	3.6-3.8
Acidity (as malic Acid)(gr/100gr)	1.3-1.5
Color (at 12 °Bx-% T 440 nm)	50-70
Sucrose (gr/100gr)	7-9
Stability Test	Positive
Pectin Test (Alcohol test)	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Total Count (cfu/gr)	<10 (cfu/gr)
Yeast	<10 (cfu/gr)
Mold	<10 (cfu/gr)

Shelf life: 2 years at cold storage (0-4) °C



APPLE

Apple Puree Concentrate

strongly Apple product
produced from completely ripe,
healthy undamaged washed Apples

Product Code NO:AP.



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: free from skins, stones and all foreign substances

Use: Suitable to used as raw material by producers of foods and drinks

- For bulk product, not experiment of microbial test.

PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	34-36
Flavor Texture	Natural
PH	3.8 ± 0.5
Acidity {as malic Acid} gr/100gr	0.4 -1
Additive, artificial color, chemical preservative	Negative
HMF (ppm)	Max: 0.6
Formalin Index (ml/100 ml)	Min: 5
Reduces sugar (gr/100)	Min: 17
Saccharose	Max: 7

SAFETY SPECIFICATION

B.MICROBIOLOGYCAL PARAMETRS	PARAMETRIC
Acid resistant Bac	Negative {gr/ml}
Lactic Acid Bac	Negative {gr/ml}
Yeast and Mold	Negative {gr/ml}



Stamp: Aseptically processed and packed product.

Shelf life: 3 years at cold storage (0-5°C) / 2 years at bulk product (0-5°C)



VIRA GROUP

SENSORY REQUIREMENT: The Zucchini puree concentrate is made from fruits carefully picked from the associated farms which are matured the correct point washed rigorously selected and Processed using sel technology (clean extraction stem) in a closed cycle product is produced at GFSL approved plant under highest food standards



PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	2.5-6
Color / Qualitative	Light to medium green
PH	Max:5.5-6
Smell and Taste	Characteristic of the variety
Howard	16%
consistency	Max:5(15sen)
Additive, artificial color, chemical preservative	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Aerobic mesophilic spores	Max:10(cfu/ml)
coliform	Absent:1g
Yeast and Mold	Max:10 (cfu/gr)

Shelf life: 1.5 years since production date in a cool dry premise

ZUNCHINI

Zunchini Puree Concentrate

made from fruits carefully picked from the associated farms which are matured the correct point washed rigorously selected and processed

Product Code NO: ZCP



EGGPLANT

Eggplant Puree Concentrate

made from fruits carefully picked from the associated farms which are matured the correct point washed rigorously selected and processed

Product Code NO: EGP



VIRA GROUP

SENSORY REQUIREMENT:

Appearance: Free of seeds, leaves and fruit pulp and all foreign materials.

Color: Natural color and specific

Use: For vegetable purees, including baby food production

PHYSICAL AND CHEMICAL

PARAMETR	PARAMETRIC VALUE
Brix (at 20°C)	7-8
Color / Qualitative	Light beige color
Smell and Taste	Characteristics of Eggplant
Acidity (as citric acid)(gr/100)	0.1-0.3gr/100gr
PH	Max:5.5
Additive, artificial color, chemical preservative	Negative

SAFETY SPECIFICATION

B.MICROBIOLOGICAL PARAMETERS	PARAMETRIC
Aerobic mesophilic spores	Max: 10 (cfu/ml)
coliform	Absent:1 g
Yeast and Mold	Max: 10 (cfu/ml)



Shelf life: 1.5 year since production date in a cool dry premise



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