

BOYSENBERRY JUICE CONCENTRATE

波森莓浓缩果汁

Boysenberries New Zealand is a grower-owned co-operative that promotes and manages the growing of boysenberries - a succulent, delicious and healthy fruit that can be used in a wide variety of produce. We are based in Nelson on the northern tip of the South Island, where the balmy summers ensure a sun-sweetened yield of New Zealand boysenberries. After they are harvested in the summer, careful selection and grading ensures that only premium quality boysenberries reach discerning manufacturers, importers, hotels, restaurants and food service outlets around the world.

浆果出口新西兰有限公司是一家种植者产权合作公司，公司旨在促进和管理波森莓的种植 - 波森莓多汁、美味、健康，可用于制作多种产品。我们的总部设在新西兰南岛的纳尔逊，这里夏日温和，阳光灿烂，确保了新西兰波森莓的丰收。在夏季收获之后，波森莓被认真挑选评级，以确保将最优质波森莓运达世界各地眼睛雪亮的制造商、进口商、酒店、餐馆和食品服务网点。

Pure Boysenberry juice, with its natural colour and flavour also blends well with a wide range of fruit juices. In particular, Boysenberry juice complements apple, orange, gold kiwi, black-currant and manuka honey as well as being ideal with mineral waters. Boysenberry juice can also be used as a colourant to extend shelf-life and to sharpen up red based beverages.

纯波森莓果汁的颜色和口味可与一系列的果汁混合。尤其是与苹果、橙、金奇异果、黑醋栗和麦卢卡蜂蜜混合，更是相得益彰，与矿泉水混合也非常完美。波森莓果汁用作着色剂来延长保质期，使基于红色的饮料更具风味。



BOYSENBERRY JUICE CONCENTRATE PRODUCT SPECIFICATIONS

波森莓浓缩果汁产品规格

PROCESS AND PRODUCT DESCRIPTION Boysenberry Juice Concentrate is manufactured from sound, ripe, graded boysenberries (*Rubus loganobaccus* cv boysenberry) either fresh or frozen. The concentrate is produced by thawing the fruit (if required), milling, mashing and pressing to produce single strength juice. The juice is then centrifuged, pasteurized, depectinised, filtered and then concentrated by evaporation with separate aroma recovery.

工艺与产品描述 波森莓浓缩果汁使用高质成熟新鲜或冷冻波森莓 (*Rubus loganobaccus* cv boysenberry) 制作。浓缩果汁的制作过程如下，水果经解冻（如需要）、碾碎、打浆、按压制成水果原汁。然后再经离心沉淀、巴氏杀菌、过滤，最后使用分离香味恢复法蒸发浓缩。

FINISHED PRODUCT STANDARDS

CHEMICAL COMPOSITION

Brix	Minimum 65° Brix
pH	2.9-3.4
Acidity - Citric	5-10%
Specific Gravity @ 20°C	>1.319 SG

成品标准

化学成分

糖度	-65°百利
pH	2.9-3.4
酸度 - 柠檬酸	5-10%
比重 @ 20°C	>1.319 SG

PRODUCT DECLARATIONS

Sugar content	No added sugar
Preservatives	Nil, none added during processing
Allergens	Free of all allergens detailed in Clause 4, Section 1.2.3 of the Australian New Zealand Food Standards Code
GMO status	Not sourced from GMO material as defined by the FSANZ standard 1.5.2
Pesticide residues	To comply with known requirements of the importing company

产品声明

糖份	不加糖
防腐剂	无，加工过程未添加任何防腐剂
过敏原	无《澳大利亚新西兰食品标准守则》中第4条第1.2.3中所详述的任何过敏原
转基因情况	原料不源于食品标准局 (FSANZ) 标准1.5.2所定义的转基因材料
农药残留	符合进口公司已知要求

PACKAGING

260kg drums: Average Gross Weight 275 kg
Average Nett Weight 260 kg
25kg Plastic Jerry Cans: Average Gross Weight 26.1 kg
Average Nett Weight 25.0 kg
25kg Bag in Box: Average Gross Weight 26.1 kg
Average Nett Weight 25.0 kg

包装

260kg 桶装: 平均总重 275 kg
平均净重 260 kg
25kg 塑料杰里罐: 平均总重 26.1 kg
平均净重 25.0 kg
25kg 盒装袋: 平均总重 26.1 kg
平均净重 25.0 kg

STORAGE AND SHELF LIFE

Product needs to be stored frozen below minus 18°C
36 months from date of manufacture

储存和保质期

产品需冷冻储存于-18°C以下
自生产之日起36个月

PRODUCT USE

Juices, Cocktails, Iced tea, Granita, Jelly

产品用途

果汁、鸡尾酒、冰茶、格兰尼塔、果冻

RECIPE IDEAS

www.boysenberry.co.nz

食谱创意

www.boysenberry.co.nz

Also blends well with other fruits such as: Gold Kiwi, Manuka Honey, Blackcurrant

同时还可与其他水果混合，例如：
黄金奇异果、麦卢卡蜂蜜、黑加仑

