Pishgaman
Behbood Sedigh Shargh
Specialized Manufacturer of Food Additives

FOOD & ADDITIVE

Document No.: TDS-DA-AB-FR-00
Draft Date: 09/14/2026
Draft 01

# Product Technical Data Sheet

**Product Name:** Fruit Anti-Browning Blend

**Product Code:** DA-AB-FR-00

**Product Family:** Anti-Browning Blend

## DESCRIPTION

A functional blend designed to control enzymatic and oxidative browning in processed and fresh-cut fruit applications, helping preserve natural appearance and quality.

## APPLICATIONS

Helps reduce enzymatic browning and maintain the appearance of fresh-cut fruit, fruit fillings and selected fruit-based products.

## FUNCTIONAL FEATURES

- Inhibits enzymatic browning and discoloration.
- Helps maintain natural fruit color and visual appeal.
- Supports preservation of fresh-cut fruit appearance during storage.
- Helps minimize oxidative quality deterioration.
- Suitable for a range of fresh, processed, and fruit-based applications.

## STORAGE & SHELF LIFE

- Store in a dry, sealed, protected from light/oxygen place and below 25°C.
- Keep the package tightly closed and protected from moisture, direct heat, and contamination.
- Shelf life: 18-24 months from the date of production when stored in the original, unopened packaging under the recommended storage conditions.

## STANDARDS & FOOD-SAFETY BASIS

- This specification is structured with reference to current Codex Alimentarius principles, ISO 22000 food-safety management principles and applicable ISO test methods. Destination-market legal requirements remain applicable to the final use of the product.
- Typical reference methods: ISO 4833-1 (aerobic colony count), ISO 21527-2 (yeasts and moulds in low-aw products), ISO 6579-1 (Salmonella), ISO 18787 (water activity).

## TECHNICAL SPECIFICATION & RELEASE LIMITS

| | | |
|---|---|---|
| 1 | Appearance / sensory | Uniform free-flowing powder. |
| 2 | Moisture | ≤5.0% |
| 3 | Water activity (aw) | ≤0.50 |
| 4 | Particle size / physical | Controlled PSD suitable for dissolution/dispersion. |
| 5 | pH / chemical | pH of use solution: conforms to approved product reference standard |
| 6 | Microbiological specification | APC ≤$1\times10^4$ CFU/g; Yeast & Mould ≤$1\times10^2$ CFU/g; Salmonella spp. not detected in 25 g. |
| 7 | Release performance test | Active assay 95–105% of declared formulation value; colour retention/ΔE/browning index in standardized fruit model superior to untreated control and within master criteria. |

## PACKAGING

- Food-grade moisture-barrier packaging
- Oxygen/light barrier additionally required for aroma- or oxidation-sensitive products.

## REGULATORY & COMPLIANCE INFORMATION

- Food-grade product manufactured in accordance with applicable international standards and requirements.

## DISCLAIMER

The information provided in this Technical Data Sheet is based on available technical knowledge, internal testing, and information available at the date of issue. Due to variations in raw materials, formulations, processing conditions, and production equipment, the user is responsible for evaluating and validating the suitability of the product under actual production conditions prior to commercial use.

مشهد، منطقه تجاری سپاد، بلوار بهارستان، بهارستان ۷، اسلامی ۷، پلاک ۴.
NO. 4, Eslami 7th, Baharestan 7th, Sepad Commercial Zone, Mashhad.
+98 (051) 910 143 50
info@dandafood.com
www.DandAfood.com