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FOOD & ADDITIVE

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Product Technical Data Sheet

Product Name: Sour Cherry Instant Drink Powder

Product Code: DA-DP-CH-00

Product Family: Instant Beverage Powder

DESCRIPTION

An instant powdered beverage blend developed to provide a characteristic tart, fruity, and aromatic sour cherry profile with convenient preparation and consistent sensory quality.

APPLICATIONS

Suitable for instant cherry-flavored beverages. Suitable for cold beverages, restaurants, hotels and retail home-use packaging.

FUNCTIONAL FEATURES

- Provides a characteristic sour cherry flavour and aroma.
- Delivers balanced tartness and fruity notes.
- Enables rapid and convenient dispersion in water.
- Provides consistent flavour intensity and sweetness.
- Suitable for instant beverage and foodservice applications.

RECOMMENDED DOSAGE

The recommended dosage is 10% w/w, corresponding to a mixing ratio of 1 part drink powder to 9 parts water. For the preparation of 1 kg of finished beverage, mix 100 g of syrup powder with 900 g of water.

PREPARATION INSTRUCTIONS

Measure the required amount of cold or ambient-temperature water into a clean mixing vessel. Gradually add the drink powder to the water while stirring continuously. Mix with a spoon or conventional mixer for 1–2 minutes until the powder is completely and uniformly dispersed.
For optimal flavour development and uniformity, allow the prepared beverage to stand for approximately 2 minutes, then gently stir again before serving. Serve chilled. Ice may be added as desired.

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TECHNICAL SPECIFICATION & RELEASE LIMITS

1	Appearance / sensory	Free-flowing powder with characteristic colour/aroma; no abnormal lumps or foreign matter.
2	Moisture	≤4.0%
3	Water activity (aw)	≤0.35
4	Particle size / physical	≥95% passing 850 µm; no visible segregation.
5	pH / chemical	Reconstituted beverage pH at use level: conforms to approved product reference standard.
6	Microbiological specification	APC ≤1×10^4 CFU/g; Yeast & Mould ≤1×10^2 CFU/g; Coliforms <10 CFU/g; E. coli not detected in 1 g; Salmonella spp. not detected in 25 g.
7	Release performance test	Rapid dispersion/dissolution; target dissolution time ≤60 s under defined standard test conditions; °Brix/solids, pH, colour and sensory intensity conform to master.

STORAGE & SHELF LIFE

- Store in a dry place below 25°C, using a high-barrier pack to protect against moisture and oxygen.
- Shelf life: 18 months from the date of production when stored in the original, unopened packaging under the recommended storage conditions.

PACKAGING

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

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).

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.

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