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ARousHA

c o n c e n t r a t e



AROUSH A

concentrate

About Us

At Arousha Concentrate, we are passionate about delivering exceptional fruit juice concentrates and aseptic tomato paste to partners across the globe. With a strong focus on sustainability, innovation, and premium-quality sourcing, we ensure that every drop of our products reflects the natural richness and freshness of fruits and tomatoes.

What began as a vision to transform the fruit and tomato processing industry through eco-conscious innovation has evolved into a global operation built on trust, quality, and consistency. Today, we proudly supply our products to beverage manufacturers, food producers, and retailers in over 10 countries.

As a dedicated export team, we are committed to fostering long-term relationships with our clients—delivering not just products, but value, reliability, and a shared commitment to excellence in every shipment.



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Technical Specification Apple Juice Concentrate (AJC)

Parameter	Specification
Brix	70 ± 1
pH	3.8 ± 0.5
Acidity (g/100m)	0.4 - 1
Clarity (NTU)	< 0.5 NTU (Clear Type)
Color	Light to Medium Amber
Density at 20 °C	1.36 - 1.38 g/cm³
Flavor	Natural, free from foreign taste or fermentation
Pulp	< 0.1% (Clear Type)
Heavy Metals / Benzene	Not detectable (Compliant with Codex & Destination standards)
Packaging	Aseptic drums (265-275 kg net), aluminum bag inside steel drum
Storage	0 to +5°C - 24 months shelf life
Certificates	Health Certificate, Certificate of Origin, Lab Test (COA); Optional: Halal / Organic / ISO 22000



Technical Specification Apricot Puree (Puree)



Parameter	Specification
Brix	Varies by fruit (usually 28- 30 ± 1)
pH	3.4 – 4.6
Acidity (g/100m)	5.0 – 1.5
Viscosity	Natural thickness, adjusted per customer spec
Color	Natural fruit color
Flavor	Characteristic, fresh, free from off-flavors
Pulp	Present – typically 3-10%
Packaging	Aseptic bag-in-drum (200-220 kg net)
Storage	0to +5°C – 18 to 24 months
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000

Technical Specification Aseptic Tomato Paste (Concentrate)



Parameter	Specification
Brix	Varies by fruit (typically 36 –38)
pH	4 (depends on fruit)
Acidity (g/100m)	0.75 – 0.9
Clarity	< 0.5 NTU (Clear Type) or Cloudy for some products
Color	Natural color based on fruit
Density at 20°C	1.30 – 1.38 g/cm³
Flavor	Natural, free from foreign taste or fermentation
Pulp	< 0.1% (for clear concentrates)
Heavy Metals / Benzene	Not detectable – complies with Codex
Packaging	Aseptic drums (265–275 kg net)
Storage	0to +5°C – 24 months shelf life
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000

Technical Specification

Kiwi Concentrate (Concentrate)



Parameter	Specification
Brix	Varies by fruit (typically 11 ±1)
pH	2.9 – 3.9 (depends on fruit)
Acidity (g/100m)	0.12 – 2
Clarity	< 0.5 NTU (Clear Type) or Cloudy for some products
Color	Natural color based on fruit
Density at 20°C	1.30 – 1.38 g/cm³
Flavor	Natural, free from foreign taste or fermentation
Pulp	< 0.1% (for clear concentrates)
Heavy Metals / Benzene	Not detectable – complies with Codex
Packaging	Aseptic drums (265–275 kg net)
Storage	0 to +5°C – 24 months shelf life
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000



Parameter	Specification
Brix	Varies by fruit (usually 16–18±1)
pH	2.7
Acidity (g/100m)	0.5 – 0.7
Viscosity	Natural thickness, adjusted per customer spec
Color	Natural fruit color
Flavor	Characteristic, fresh, free from off-flavors
Pulp	Present – typically 3–10%
Packaging	Aseptic bag-in-drum (200–220 kg net)
Storage	0 to +5°C – 18 to 24 months
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000

Technical Specification Mango Puree (Puree)



Parameter	Specification
Brix	Varies by fruit (typically 65±1)
pH	3 – 3.5 (depends on fruit)
Acidity(g/100m)	4.5-8
Clarity	< 0.5 NTU (Clear Type) or Cloudy for some products
Color	Natural color based on fruit
Density at 20°C	1.30 – 1.38 g/cm³
Flavor	Natural, free from foreign taste or fermentation
Pulp	< 0.1% (for clear concentrates)
Heavy Metals / Benzene	Not detectable – complies with Codex
Packaging	Aseptic drums (265-275 kg net)
Storage	0 to +5°C – 24 months shelf life
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000

Technical Specification Strawberry Concentrate (Concentrate)

Technical Specification Orange Concentrate (Concentrate)

Parameter	Specification
Brix	Varies by fruit (typically 64 ±1)
pH	3.0 – 4.0 (depends on fruit)
Acidity(g/100m)	1.5 – 3.5
Clarity	< 0.5 NTU (Clear Type) or Cloudy for some products
Color	Natural color based on fruit
Density at 20°C	1.30 – 1.38 g/cm³
Flavor	Natural, free from foreign taste or fermentation
Pulp	< 0.1% (for clear concentrates)
Heavy Metals / Benzene	Not detectable – complies with Codex
Packaging	Aseptic drums (265–275 kg net)
Storage	0 to +5°C – 24 months shelf life
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000





Technical Specification Peach Puree (Puree)

Parameter	Specification
Brix	Varies by fruit (usually 28-30±1)
pH	3.9 ± 0.5
Viscosity	Natural thickness, adjusted per customer spec
Acidity (g/100m)	0.9 – 1.3
Color	Natural fruit color
Flavor	Characteristic, fresh, free from off-flavors
Pulp	Present – typically 3-10%
Packaging	Aseptic bag-in-drum (200-220 kg net)
Storage	0 to +5°C – 18 to 24 months
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000

Technical Specification Pineapple Concentrate (Concentrate)



Parameter	Specification
Brix	Varies by fruit (typically 65±1)
pH	3.0 – 4.0 (depends on fruit)
Acidity(g/100m)	5 – 13
Clarity	< 0.5 NTU (Clear Type) or Cloudy for some products
Color	Natural color based on fruit
Density at 20°C	1.30 – 1.38 g/cm ³
Flavor	Natural, free from foreign taste or fermentation
Pulp	< 0.1% (for clear concentrates)
Heavy Metals / Benzene	Not detectable – complies with Codex
Packaging	Aseptic drums (265–275 kg net)
Storage	0 to +5°C – 24 months shelf life
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000

Technical Specification Pomegranate Concentrate (Concentrate)



Parameter	Specification
Brix	Varies by fruit (typically 65 ±1)
pH	3.1 – 3.2 (depends on fruit)
Acidity(g/100m)	4.2 – 5.5
Clarity	< 0.5 NTU (Clear Type) or Cloudy for some products
Color	Natural color based on fruit
Density at 20°C	1.30 – 1.38 g/cm³
Flavor	Natural, free from foreign taste or fermentation
Pulp	< 0.1% (for clear concentrates)
Heavy Metals / Benzene	Not detectable – complies with Codex
Packaging	Aseptic drums (265–275 kg net)
Storage	0 to +5°C – 24 months shelf life
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000



A photograph of a glass filled with a thick, dark red smoothie. A white straw is inserted into the drink. The glass sits on a dark, textured surface. In the foreground and to the right, there are several fresh red grapes and a few blueberries. The background is blurred, showing more of the same smoothie in another glass. The entire image has a soft, warm light and a slight purple tint.

Technical Specification Red Grape Concentrate (Concentrate)

Parameter	Specification
Brix	Varies by fruit (typically 65±1)
pH	2.8 – 4.0 (depends on fruit)
Acidity(g/100m)	2.3 – 8
Clarity	< 0.5 NTU (Clear Type) or Cloudy for some products
Color	Natural color based on fruit
Density at 20°C	1.30 – 1.38 g/cm³
Flavor	Natural, free from foreign taste or fermentation
Pulp	< 0.1% (for clear concentrates)
Heavy Metals / Benzene	Not detectable – complies with Codex
Packaging	Aseptic drums (265–275 kg net)
Storage	0 to +5°C – 24 months shelf life
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000





Parameter	Specification
Brix	Varies by fruit (typically 65 ±1)
pH	3.2 ± 0.6 (depends on fruit)
Acidity(g/100m)	5.0 – 8.5
Clarity	< 0.5 NTU (Clear Type) or Cloudy for some products
Color	Natural color based on fruit
Density at 20°C	1.30 – 1.38 g/cm ³
Flavor	Natural, free from foreign taste or fermentation
Pulp	< 0.1% (for clear concentrates)
Heavy Metals / Benzene	Not detectable – complies with Codex
Packaging	Aseptic drums (265–275 kg net)
Storage	0 to +5°C – 24 months shelf life
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000

Technical Specification

Red Plum Concentrate (Concentrate)

Parameter	Specification
Brix	Varies by fruit (typically 65 ±1)
pH	2.5 – 3.5 (depends on fruit)
Acidity(g/100m)	4.5 – 6.2
Clarity	< 0.5 NTU (Clear Type) or Cloudy for some products
Color	Natural color based on fruit
Density at 20°C	1.30 – 1.38 g/cm³
Flavor	Natural, free from foreign taste or fermentation
Pulp	< 0.1% (for clear concentrates)
Heavy Metals / Benzene	Not detectable – complies with Codex
Packaging	Aseptic drums (265–275 kg net)
Storage	0 to +5°C – 24 months shelf life
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000



Technical Specification Sour Cherry Concentrate (Concentrate)

Technical Specification Mulberry Concentrate (Concentrate)



Parameter	Specification
Brix	Varies by fruit (typically 65 ±1)
pH	2.5 – 3.5 (depends on fruit)
Acidity(g/100m)	0.6 – 1.3
Clarity	< 0.5 NTU (Clear Type) or Cloudy for some products
Color	Natural color based on fruit
Density at 20°C	1.30 – 1.38 g/cm ³
Flavor	Natural, free from foreign taste or fermentation
Pulp	< 0.1% (for clear concentrates)
Heavy Metals / Benzene	Not detectable – complies with Codex
Packaging	Aseptic drums (265–275 kg net)
Storage	0 to +5°C – 24 months shelf life
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000

Technical Specification

White Grape Concentrate (Concentrate)

Parameter	Specification
Brix	Varies by fruit (typically 65 ±1)
pH	4 – 4.6 (depends on fruit)
Acidity(g/100m)	0.1 – 3.8
Clarity	< 0.5 NTU (Clear Type) or Cloudy for some products
Color	Natural color based on fruit
Density at 20°C	1.30 – 1.38 g/cm³
Flavor	Natural, free from foreign taste or fermentation
Pulp	< 0.1% (for clear concentrates)
Heavy Metals / Benzene	Not detectable – complies with Codex
Packaging	Aseptic drums (265–275 kg net)
Storage	0 to +5°C – 24 months shelf life
Certificates	Health Certificate, CO, Lab Analysis; Optional: Halal / Organic / ISO 22000



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