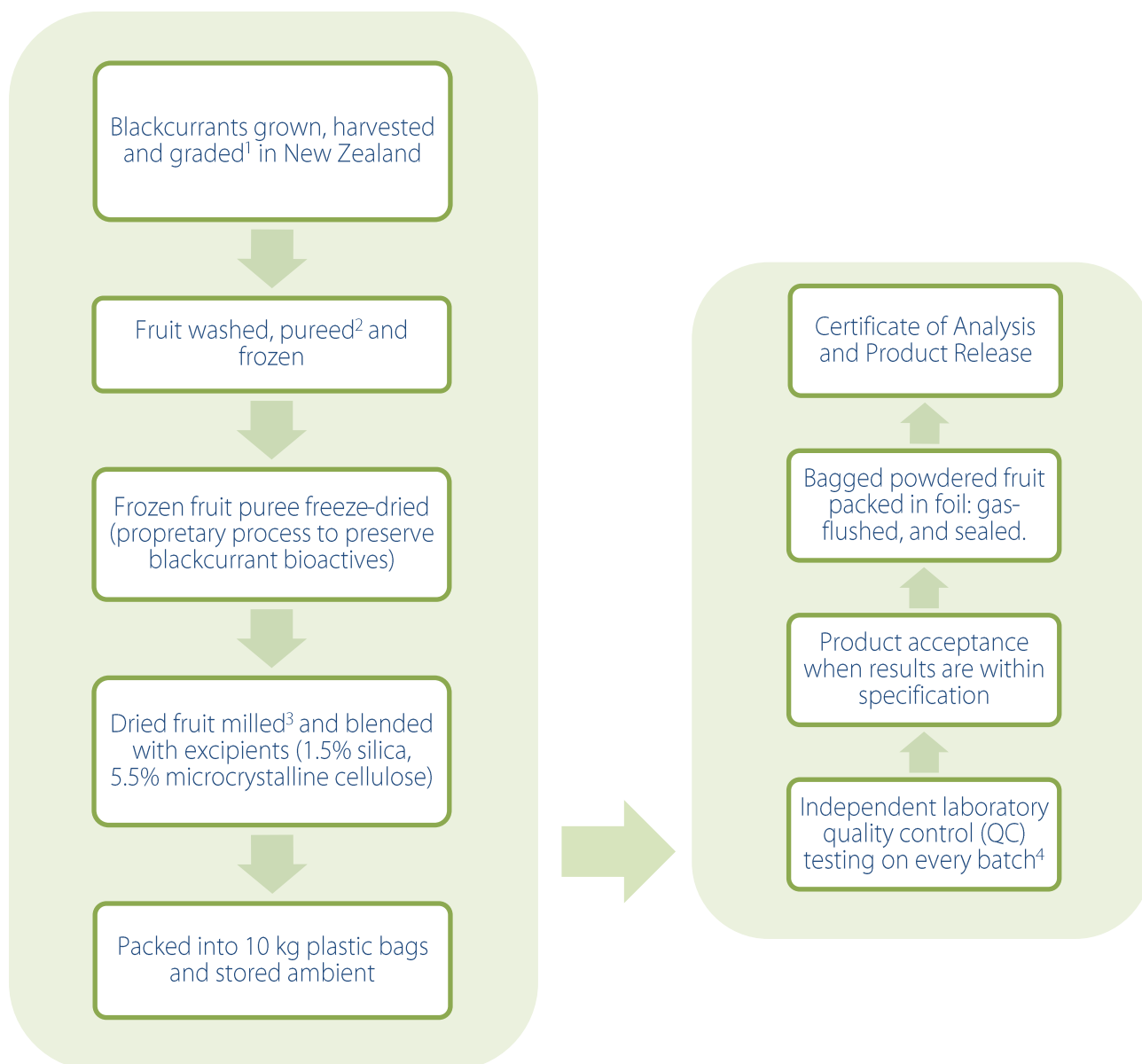




Braincurrant® Process Flow Chart



Control points

1. Fruit graded (rots/softs removed) and washed/sanitised
2. Sieve used during puree processing. Puree tested for pH and micros
3. Powder milled/sieved through US 20 (850 µm) mesh
4. QC testing of final product