

Frozen Concentrated Juice 65°Bx

1. Description

The Frozen Concentrated Orange Juice, is unfermented but fermentable juice obtained from the endocarp of fresh, sound and ripe oranges (*Citrus sinensis*). Juice is obtained from the fruit by mechanical processes (extraction and filtration), thermally pasteurized, concentrated by TASTE™ evaporation, filled and preserved in frozen storage. Product meets legislation and regulations (food, safety, hygiene, environment, labelling, etc.) applicable

1.1 Composition

100% Orange

2. Product Specifications

Physicochemicals	HOM	Min	Max
°Brix corrected for Acidity @20°C	°Bx	64	66.0
Acidity (88 Citric Acid)	% w/w	2.4	6.6
Ratio (°Bx/Ac)	Value	10.0	26.0
Suspended Pulp	%	10.0	12.0
pH	Value	3.3	4.2
Recoverable Oil (Scott Method)	%	0.008	0.012
Viscosity	Cps@ 30 °C		8000
Ascorbic Acid	Mg/L	200	

Microbiological	UOM	Min	Max
Total Plate Count	Ufc/ml	Customer specification	
Mold and Yeast Plate Count	Ufc/ml	Customer specification	
Coliform Bacteria	Ufc/ml		Negative
Mold (Howard Method)	%		6

Organoleptic	UOM	Min	Max
Color	USDA Score	36	38
Flavor	USDA Score	36	38
Defects	USDA Score	18	20

Arsenic and Heavy Metals			
Mercury	<0.01 ppm	Lead	<0.03 ppm
Arsenic	<0.1 ppm	Cadmium	<0.02 ppm

Pesticides

In conformance with Code of Federal Regulations. Title 40 Part 180: Tolerances & Exemptions from Tolerances for Pesticide Chemicals in Food.

3. Packaging:

Primary packaging: Polyethylene bags

Secondary packaging: Steel drum

4. Storage:

Storage temperature: -8 to -18°C

Stowage high: 5 drums on top max.

5. Steel

Best before 24 months from production date

6. Presentation and Distribution

Presentation	Capacity	Deliveries
Steel Drum	52 gal	Land/Maritime
Bulk Transport (Food Grade)	4500 gal	Land/Maritime
Polyethylene Bucket	20 Kg	Land/Maritime