

# PRODUCT SPECIFICATION

*Squish*


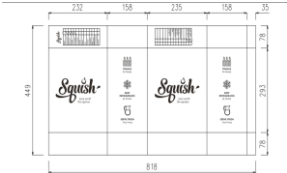
|  |  |
|--|--|
| <b>Product Name:</b>                     | Cold Pressed Beetroot Juice  |
| <b>Packaging Sizes:</b>                  | - 1 Lt plastic   |
| <b>Storage Conditions:</b>               | 0 – 5 °C   |
| <b>Ingredients:</b>                      | Pure Beetroot Juice 80%, Fresh Apple Juice 16.5%, Pure Lemon Juice 3.5%, Antioxidant (Vitamin C) |
| <b>Shelf Life Range:</b>                 | 21-50 days   |
| <b>Latest Product Spec. Update Date:</b> | 19/07/23   |




| Product                     | Product code | Bottle Size | Bottle Material | Cap Colour | Squish Cap ID (see form 2.2.3.2.C) |
|-----------------------------|--------------|-------------|-----------------|------------|------------------------------------|
| Cold Pressed Beetroot Juice | BRT-1L       | 1 Lt        | Plastic bottle  | White cap  | 02                                 |

| Shelf-life under storage and usage conditions |              |             |               |                  |
|---|--------------|-------------|---------------|------------------|
| Product                                       | Product code | Bottle Size | Under Storage | Usage Conditions |
| Cold Pressed Beetroot Juice                   | BRT-1L       | 1 Lt        | 21-45 days    | 2 Days           |

| Product Code BRT-1L                           |  |             |  |
|---|--|-------------|--|
| <b>BOTTLE</b><br><b>IFS CERTIFIED</b>         |  | Supplied by | Foodco Vita  |
|   |  | Tel         | +48 48 611 00 03                                     |
|   |  | Address     | Janów 44, 26-900 Janów, Kozienice, Poland            |
| <b>LABELLING</b><br><b>CERTIFIED SUPPLIER</b> |  | Supplied by | Aniflex Głowacka Wojtaszek Spółka Jawna              |
|   |  | Tel         | +48 44 789 08 00                                     |
|   |  | Address     | Piaskowa 138/146, 97-200 Tomaszów Mazowiecki, Poland |

|   |   |             |  |
|---|---|-------------|--|
| <b>CAP- 38mm</b><br><b>CERTIFIED SUPPLIER</b> |  | Supplied by | Foodco Vita                                  |
|   |   | Tel         | +48 48 611 00 03                             |
|   |   | Address     | Janów 44, 26-900 Janów,<br>Kozienice, Poland |
| <b>BOX</b><br><b>CERTIFIED SUPPLIER</b>       |  | Supplied by | Projan                                       |
|   |   | Tel         | +48 56 6232051                               |
|   |   | Address     | ul. Grudziądzka 172A<br>87-100 Toruń         |

| Produce & Product Information  |   |  |   |
|--|---|--|---|
| <div>Fruit</div> <div>CERTIFIED SUPPLIER</div>   |  | Supplied by  | Foodco Vita                               |
|  |   | Tel  | +48 48 611 00 03                          |
|  |   | Address  | Janów 44, 26-900 Janów, Kozienice, Poland |
| <div>Beetroot</div> <p>We select fresh beetroot that are purchased from local markets who have a direct connection with growers. The juice has a sweet and earthy flavour, a deep rich purple colour, it's full of nutrition. A bit of Lemon and Apple Juice is added in our Beetroot, to bring down the pH to a safe level and it then undertakes a process called HPP: High Pressure Processing, a non-thermal pasteurization which removes dangerous bacteria and allows the juice to have a longer shelf life.</p> |   |  |   |
| Main hazards associated with the product   |   | None   |   |
| Physical or chemical properties that impact food safety  |   | None   |   |
| Contains allergens   |   | None   |   |
| May contain allergens  |   | None   |   |
| Storage conditions   |   | Cold room set between 0°C < Temp < 5°C   |   |
| Distribution conditions  |   | It needs to be transported in chiller vans <5°C  |   |
| Instructions for use (storage and preparation)   |   | Store in fridge <5°C / Once opened consume within 2 days   |   |
| Potential misuse by customers  |   | Left out in warm temperature causing shelf life to decrease. This causes natural fruit fermentation with a rare risk of the cap blowing off the bottle due to the increased pressure |   |

|                                      |  |
|--------------------------------------|--|
| Overview of treatment and processing | <ol style="list-style-type: none"> <li>1. The produce arrives, goes into quality control and sorting procedures. Then it's placed into cold rooms set at 3°C-8°C</li> <li>2. The fruit is then washed and scrubbed with fruit washing chemicals, finishing off with a rinse of cold water before it gets processed</li> <li>3. Then it is taken to the correct production line and passed through the juicing machine</li> <li>4. The juice is then filtered twice, once at 500µm and then with a finer filter at 200µm</li> <li>5. Brix, pH, flavour and colour tests are then carried out and if quality control is passed, filling will take place. \the juice only gets filled when the temperature of the liquid is between 0°C &lt; Temp &lt; 5°C</li> <li>6. Once the product is filled, the juice undergoes the HPP process</li> <li>7. The final product in then transported to our distribution warehouses (transport is in refrigerated vehicles 0°C &lt; Temp &lt; 5°C) and it's ready for clients to collect</li> </ol> |
| Brix Level                           |  |
| pH Level                             | 4.40 - 4.80  |
| Identify intended use                |  |
| Consumer target groups               | General public   |
| Suitability for vulnerable groups:   |  |
| - Young children                     | Suitable   |
| - Pregnant women                     | Suitable   |
| - People who are ill                 | Suitable   |
| - The elderly                        | Suitable   |
| - Allergy sufferers                  | Suitable   |

## Microbiological Information

| Analyses Performed                          | Target       |
|---|--------------|
| Yeast                                       | <1000        |
| Mould                                       | <1000        |
| Enterobacteriaceae                          | <1000        |
| Coagulase Positive Staphylococci cfu / g M4 | <20          |
| E. Coli                                     | <10          |
| Clostridium perfringens                     | <10          |
| Salmonella spp                              | NOT DETECTED |
| Listeria spp                                | NOT DETECTED |

## Nutritional Facts

### Test, Units, Reference

Energy Values, kCal/kJ per 100g,A20

Protein (Nx6.25), g/100g,A24

Fat, g/100g,A14

Saturated Fat, g/100g,A19

Mono-unsaturated Fat,g/100g,A19

Poly-unsaturated Fat,g/100g,A19

Available Carbohydrate,g/100g,A20

Total Sugars, g/100g,A22

Dietary Fibre AOAC,g/100g,A17

Sodium,mg/100g,A16

Moisture, g/100g,A2

Ash, g/100g,A3

### Results

46/195

1.1

<0.1

<0.1

<0.1

<0.1

7.9

7.6

<0.5

100

89.1

0.7

Salt (Calculated, Sodium x 2.5), g/100g, A16

0.25