

# PRODUCT SPECIFICATION

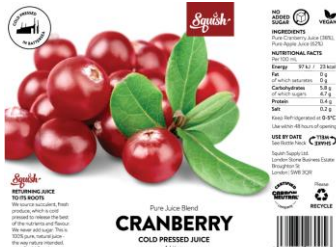



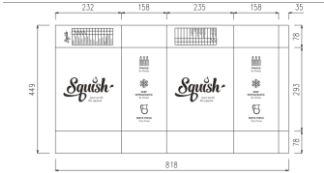
<b>Product Name:</b>	Cold Pressed Cranberry Juice
<b>Packaging Types:</b>	- 1 Lt plastic
<b>Storage Conditions:</b>	0 – 5 °C
<b>Ingredients:</b>	Pure Cranberry Juice (51%), Pure Apple Juice (49%)
<b>Shelf life - HPP:</b>	21-55 days
<b>Latest Product Spec. Update Date:</b>	14/08/23




Product	Product code	Bottle Size	Bottle Material	Cap Colour	Squish Cap ID (see form 2.2.3.2.C)
Cold Pressed Cranberry Juice	CRN-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 Cranberry Juice	CRN-1L	1 Lt	21-55 Days	2 Days

Product Code CRN-1L				
<b>BOTTLE</b> <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> <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> <b>CERTIFIED SUPPLIER</b>		Supplied by	Foodco Vita
		Tel	+48 48 611 00 03
		Address	Janów 44, 26-900 Janów, Kozienice, Poland
<b>BOX</b> <b>CERTIFIED SUPPLIER</b>		Supplied by	Projan
		Tel	+48 56 6232051
		Address	ul. Grudziądzka 172A 87-100 Toruń

Produce & Product Information			
Produce Supplier  CERTIFIED SUPPLIER		Supplied by	Foodco Vita
		Tel	+48 48 611 00 03
		Address	Janów 44, 26-900 Janów, Kozienice, Poland
<p>Our Cranberry juice is mixed with pure apple juice to provide some sweetness as pure cranberry juice is very tart. Fresh cranberry juice has a shelf life of 10 days, to extend its shelf life, the juice undertakes a process called HPP: High Pressure Processing, a non-thermal pasteurization which removes dangerous bacteria and allows the juice to last longer. The percentage of each ingredient is:</p> <p>51% Pure Cranberry Juice 49% Pure Apple Juice (Squish Apple Juice)</p> <p><b>Cranberries</b></p> <p>The cranberries we choose are free from all toxic residues and taints and that complies with all current UK/EU Food Legislations. Raw cranberries and no ingredient or processing aid used in conjunction with the raw product has undergone any irradiation treatment or process. During packing the cranberries are inspected before being weighed and filled into cartons or heat-sealed PE. The bags/ cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped. The cranberries have a deep bright red colour which is typical of the variety and a fruity sharp flavour.</p> <p><b>Apples</b></p> <p>We juice seasonal apples to ensure complex flavour and high quality of juice. The main varieties we use are a mix of Jonagold and Idared. Some other varieties that we use throughout the year are Braeburn, Bramley, Cameo, Gala, Christmas Pippin, Cox’s, Crispin, Worcester, Spartan, Red Windsor, Red Devil, James Grieve, Russet, Fuji, Discovery, Cheerful Gold, Golden Delicious.</p> <p>We don’t add anything in our apple juice apart of Vitamin C that helps keep the colour nice and bright, stopping oxidization from turning the juice brown.</p> <p>Fresh apple juice has a shelf life of 10 days, so to extend its shelf life, the juice undertakes a process called HPP: High Pressure Processing, a non-thermal pasteurization which removes dangerous bacteria and allows the juice to last longer.</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 comes in frozen, so it's placed out of the freezer and into the fridge at least one week prior to production so it has plenty of time to naturally defrost</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 is 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	3.00 – 3.65
<b>Identify intended use</b>	
Consumer target groups	General public
<b>Suitability for vulnerable groups:</b>	
- 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**

<u>Test.</u>	<u>Units, Reference</u>	<u>Results</u>		
Energy Values, kCal/kJ per 100g,A20		41/175	Salt (Calculated, Sodium x 2.5), g/100g, A16	<0.0125
Protein (Nx6.25), g/100g,A24		0.6		
Fat, g/100g,A14		<0.1		
Saturated Fat, g/100g,A19		<0.1		
Mono-unsaturated Fat,g/100g,A19		<0.1		
Poly-unsaturated Fat,g/100g,A19		<0.1		
Available Carbohydrate,g/100g,A20		9.5		
Total Sugars, g/100g,A22		9.3		
Dietary Fibre AOAC,g/100g,A17		<0.5		
Sodium,mg/100g,A16		<5		
Moisture, g/100g,A2		89.8		
Ash, g/100g,A3		0.4		