

PRODUCT SPECIFICATION

Squish


Product Name:	Cold Pressed Lemon Juice
Bottle Varieties:	- 1 Lt plastic
Packaging Sizes:	0 – 5 °C
Ingredients:	100% Pure Lemon Juice
Shelf Life Range:	21-45 days
Latest Product Spec. Update Date:	19/07/23



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

Shelf-life under storage and usage conditions					
Product	Product code	Bottle Size	Bottle Material	Under Storage	Usage Conditions
Cold Pressed Lemon Juice	LEM-1L	1 Lt	Plastic bottle	21-45 Days	2 Days

Product Code LEM-1L					
BOTTLE IFS CERTIFIED		Supplied by	Foodco Vita		
		Tel	+48 48 611 00 03		
		Address	Janów 44, 26-900 Janów, Poland		
LABELLING		Supplied by	Aniflex Głowacka Wojtaszek Spółka Jawna		
		Tel	(+48) 44 789 08 00		
		Address	Piaskowa 138/146, 97-200 Tomaszów Mazowiecki		
CAPS BRC CERTIFIED		Supplied by	Foodco Vita		
		Tel	+48 48 611 00 03		
		Address	Janów 44, 26-900 Janów, Poland		
BOXES BRC CERTIFIED		Supplied by	Projan		
		Tel	+48 56 6232051		
		Address	ul. Grudziądzka 172A 87-100 Toruń		

Produce & Product Information																																																																																																							
Fruit SALSA CERTIFIED					Supplied by		Westfalia Ltd																																																																																																
					Tel		+ 44 (0) 1775 762020																																																																																																
					Address		Greencell Spalding, West Marsh Road, Pinchbeck, Spalding, Lincs, PE11 3UG																																																																																																
<p>Lemons</p> <p>We purchase seasonal lemons from Westfalia who’s major procurement strengths are in all South American and South African countries and serves well over 200 customers. Sourcing across Spain, Morocco, Israel and Egypt the result is a 52-week supply of the best lemon product available in the market. Below is a chart that shows the seasonality and from where they import them.</p> <p>Lemons</p> <table><tr><th>COUNTRY</th><th>JAN</th><th>FEB</th><th>MAR</th><th>APR</th><th>MAY</th><th>JUN</th><th>JUL</th><th>AUG</th><th>SEP</th><th>OCT</th><th>NOV</th><th>DEC</th></tr><tr><td>SOUTH AFRICA</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td>SPAIN</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td>CYPRUS</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td>TURKEY</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td>ARGENTINA</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td>URUGUAY</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr></table>													COUNTRY	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC	SOUTH AFRICA													SPAIN													CYPRUS													TURKEY													ARGENTINA													URUGUAY												
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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">1. The produce arrives, goes into quality control and sorting procedures. Then it's placed into cold rooms set at 3°C-8°C2. The fruit is then washed and scrubbed with fruit washing chemicals, finishing off with a rinse of cold water before it gets processed3. Then it is taken to the correct production line and passed through the juicing machine.4. The juice is then filtered twice, with the finest filter that's 200µm5. The juice undergoes a procedure that removes the limonene for a better flavour6. Brix, pH, Taste and Colour test are then carried out and if quality control is passed, filling will then take place. The juice only gets filled when the temperature of the liquid is between 0°C < Temp. <5°C7. Once the product is filled, the juice undergoes the HPP process8. The final product is then transported to our distribution warehouses (transport is in refrigerated vehicles 0°C < Temp. <5°C) and it's ready for clients to collect
Brix Level	
pH Level	2.10 – 2.60
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	<100
Mould	<100
Enterobacteriaceae	<100
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

Results

Energy Values, kCal/kJ per 100g,A20	23/98	Salt (Calculated, Sodium x 2.5), g/100g, A16	<0.0125
Protein (Nx6.25), g/100g,A24	0.3		
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	5.2		
Total Sugars, g/100g,A22	1.3		
Dietary Fibre AOAC,g/100g,A17	0.5		
Sodium,mg/100g,A16	<5		
Moisture, g/100g,A2	93.8		
Ash, g/100g,A3	0.2		