

# PRODUCT SPECIFICATION

*Squish*

**Product Name:** Cold Pressed Lime Juice

**Packaging Types:** - 1 Lt plastic

**Storage Conditions:** 0 – 5 °C

**Ingredients:** 100% Pure Lime Juice



**Shelf Life Range:** 14- 40 days


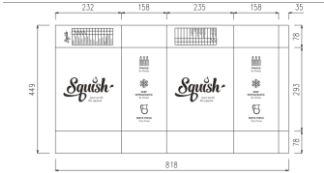
**Latest Product Spec. Update Date:** 14/08/23




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

Shelf-life under storage and usage conditions				
Product	Product code	Packaging Size	Under Storage	Usage Conditions
Cold Pressed Lime Juice	LIM-1L	1 Lt	14 - 50 days	2 Days

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

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

Produce & Product Information																																																			
<div>Fruit</div> <div>SALSA CERTIFIED</div>		Supplied by	Westfalia Fruit UK Ltd																																																
		Tel	+ 44 (0) 1775 762020																																																
		Address	West Marsh Road, Pinchbeck, Spalding, Lincs, PE11 3UG																																																
<div>Limes</div> <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. The latest additions to the Westfalia Citrus family have been limes from Brazil, offering seamless supply year-round. When Brazilian limes are out of season, we then purchase limes from Mexico. Below is a chart that shows the seasonality and from where they import them.</p> <div>Limes</div> <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>MEXICO</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>BRAZIL</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	MEXICO													BRAZIL												
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MEXICO																																																			
BRAZIL																																																			
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																																														

<b>Instructions for use (storage and preparation)</b>	Store in fridge <5°C / Once opened consume within 2 days
<b>Potential misuse by customers</b>	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
<b>Overview of treatment and processing</b>	<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, with the finest filter that's 200µm</li> <li>5. The juice undergoes a procedure that removes the limonene for a better flavour</li> <li>6. 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 &lt; Temp. &lt;5°C</li> <li>7. Once the product is filled, the juice undergoes the HPP process</li> <li>8. 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>
<b>Brix Level</b>	
<b>pH Level</b>	2.00 – 2.80
<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

### 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

30/129  
0.9  
<0.1  
<0.1  
<0.1  
<0.1  
6.5  
1.2  
<0.5  
<5  
92.1  
0.1

Salt (Calculated, Sodium x 2.5), g/100g, A16  
<0.0125