

PRODUCT SPECIFICATION



Product Name: Mango Juice

Packaging Types: - 1 Lt plastic

Storage Conditions: 0 – 5 °C

Ingredients: Mango Puree 20%, Apple Juice 80%, Antioxidant (Vitamin C)



Shelf Life Range: 21-50 days


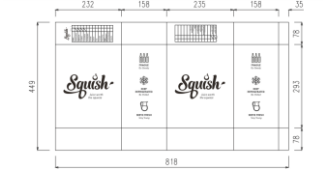
Latest Product Spec. Update Date: 14/08/23



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

Shelf-life under storage and usage conditions				
Product	Product code	Packaging Size	Under Storage	Usage Conditions
Mango Juice	MNG-1L	1 Lt	21-50 days	2 Days

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


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

Nutritional Facts

<u>Test. Units. Reference</u>	<u>Results</u>		
Energy Values, kCal/kJ per 100g,A20	62/265	Salt (Calculated, Sodium x 2.5), g/100g, A16	0.03
Protein (Nx6.25), g/100g,A24	1.1		
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	14.5		
Total Sugars, g/100g,A22	14.3		
Dietary Fibre AOAC,g/100g,A17	<0.5		
Sodium,mg/100g,A16	10		
Moisture, g/100g,A2	84.3		
Ash, g/100g,A3	0.1		

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

Produce & Product Information			
Fruit CERTIFIED SUPPLIER		Supplied by	Foodco Vita
		Tel	+48 48 611 00 03
		Address	Janów 44, 26-900 Janów, Kozienice, Poland
<p>Mango</p> <p>Mango Juice is quite thick and hard to consume if not lengthened. So our Mango Juice is mixed with Pure Apple Juice to provide some sweetness and to create a balanced drink. It also 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. The percentage of each ingredient is:</p> <p>20% Pure Mango (Puree) 80% Pure Apple Juice (Squish Fresh Apple Juice)</p> <p>Apples</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>			
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°C 2. The fruit (apples) is then washed and scrubbed with fruit washing chemicals, finishing off with a rinse of cold water before it gets processed 3. Then they are taken to the correct production line and passed through the juicing machine. 4. We blend 80% Pure Apple Juice with 20% Mango Puree. 5. The juice is then filtered twice, once at 500µm and then with a finer filter at 200µm 6. 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 < Temp < 5°C 7. Once the product is filled, the juice undergoes the HPP process 8. 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	3.60-4.20
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