

# PRODUCT SPECIFICATION



**Product Name:** Cold Pressed Pink Grapefruit Juice

**Packaging Types:** - 1 Lt Plastic Bottle

**Storage Conditions:** 0 – 5 °C

**Ingredients:** 100% Pure Pink Grapefruit Juice

**Shelf Life Range:** 21-50 days


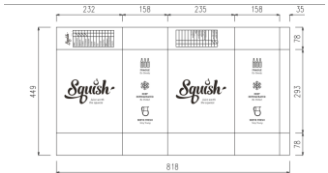
**Latest Product Spec. Update Date:** 14/08/23




Product	Product code	Bottle Size	Packaging Material	Cap Colour	Squish Cap ID (see form 2.2.3.2.C)
Cold Pressed Pink Grapefruit Juice	PGF-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 Pink Grapefruit Juice	PGF-1L	1 Lt	21-50 Days	2 Days

Product Code PGF-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, Kozienice, 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			
<b>Fruit</b> <b>SALSA CERTIFIED</b>		<b>Supplied by</b>	Westfalia Fruit UK Ltd, Essential Fruit Ltd
		<b>Tel</b>	+ 44 (0) 1775 762020
		<b>Address</b>	West Marsh Road, Pinchbeck, Spalding, Lincs, PE11 3UG

### Grapefruit

We purchase seasonal grapefruit 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 grapefruit product available in the market. The grapefruit that we select for our juice is Ruby Red because it has an intense and vibrant colour and a unique flavour, that nicely balances the sweetness and bitterness of the fruit. Below is a chart that shows the seasonality and from where they import them. Fresh grapefruit juice has a shelf life of 8 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.

### Grapefruit

COUNTRY	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
SOUTH AFRICA												
TURKEY												
ISRAEL												
USA												
ARGENTINA												
CUBA												
MEXICO												

<b>Main hazards associated with the product</b>	None
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<b>Physical or chemical properties that impact food safety</b>	None
<b>Contains allergens</b>	None
<b>May contain allergens</b>	None
<b>Storage conditions</b>	Cold room set between 0°C < Temp < 5°C
<b>Distribution conditions</b>	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, 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>
<b>Brix Level</b>	
<b>pH Level</b>	3.20 – 4.00
<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.</u>	<u>Reference</u>	<u>Results</u>		
Energy Values, kCal/kJ per 100g,A20			43/184	Salt (Calculated, Sodium x 2.5), g/100g, A16	0.02
Protein (Nx6.25), g/100g,A24			0.8		
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			9.2		
Total Sugars, g/100g,A22			8.8		
Dietary Fibre AOAC,g/100g,A17			<0.5		
Sodium,mg/100g,A16			9		
Moisture, g/100g,A2			89.1		
Ash, g/100g,A3			0.3		