

PRODUCT SPECIFICATION



Product Name: Cold Pressed Pineapple Juice

Packaging Types: - 1 Lt plastic

Storage Conditions: 0 – 5 °C

Ingredients: 100% Pure Pineapple Juice

Shelf Life Range: 21-50 days


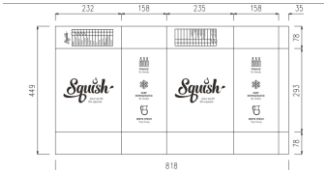
Latest Product Spec. Update Date: 14/08/23




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

Product Code PIN-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

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>PINEAPPLE</p> <p>The pineapples we choose are mainly grown in Costa Rica, but when they are out of season, they supply pineapples grown in Ecuador and Panama. Pineapples are quite sensitive so we try to pick pineapples that are young and not too mature otherwise the juice will be too sweet. Fresh pineapple juice has a shelf life of 8 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"> 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 is then washed and scrubbed with fruit washing chemicals, finishing off with a rinse of cold water before it gets processed 3. Then it is taken to the correct production line and passed through the juicing machine 4. The juice is then filtered twice, once at 500µm and then with a finer filter at 200µm 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 < Temp < 5°C 6. Once the product is filled, the juice undergoes the HPP process 7. The final product in 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	3.40 – 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

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

Results

Energy Values, kCal/kJ per 100g,A20	48/205	Salt (Calculated, Sodium x 2.5), g/100g, A16	<0.0125
Protein (Nx6.25), g/100g,A24	0.7		
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	11.3		
Total Sugars, g/100g,A22	11.3		
Dietary Fibre AOAC,g/100g,A17	<0.5		
Sodium,mg/100g,A16	<5		
Moisture, g/100g,A2	87.7		
Ash, g/100g,A3	0.2		