

PRODUCT SPECIFICATION



Product Name: Cold Pressed Yuzu Mix Juice

Bottle Varieties: - 250 ml plastic

Storage Conditions: 0 – 5 °C

Ingredients: Pure Lemon Juice 66%, Pure Yuzu 34%



Shelf life: 21-75 days


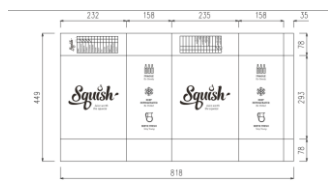
Latest Product Spec. Update Date: 14/08/23



Product	Product code	Bottle Size	Bottle Material	Cap Colour	Squish Cap ID (see form 2.2.3.2.C)
Cold Pressed Yuzu Juice	YZ-025	250 ml	Plastic bottle	White cap	02

Shelf-life under storage and usage conditions				
Product	Product code	Bottle Size	Under Storage	Usage Conditions
Cold Pressed Yuzu Juice	YZ-025	250 ml	21-75 days	2 Days

Product Code YZ-025			
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

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 Name	Result
Energy kJ	134 kJ/100ml
Energy kcal	32 kcal/100ml
Fat	< 0.1 g/100ml
Saturated Fatty Acids	< 0.1 g/100ml
Mono-unsaturated Fatty Acids	< 0.1 g/100ml
Poly-unsaturated Fatty Acids	< 0.1 g/100ml
Total Carbohydrate	7.5 g/100ml
Dietary Fibre	0.1 g/100ml
Available Carbohydrate	7.3 g/100ml
Total Sugars	1.7 g/100ml
Galactose	< 0.01 g/100ml
Glucose	0.62 g/100ml
Sucrose	0.43 g/100ml
Fructose	0.68 g/100ml

Produce & Product Information			
Fruit CERTIFIED SUPPLIER		Supplied by	Foodco Vita
		Tel	+48 48 611 00 03
		Address	Janów 44, 26-900 Janów, Kozienice, Poland

Yuzu

Yuzu is a citrus fruit and is known for its characteristically strong aroma. The yuzu originated and grows wild in central China and Tibet region, it has been cultivated mainly in East Asia and only recently in Australia, Spain, Italy and France.

The fruit looks somewhat like a small grapefruit with an uneven skin and can be either yellow or green depending on the degree of ripeness. Rather than pressing the fruit, we purchase already pressed juice as the raw fruit can be hard to find on the market and is normally at a very high cost.

We then lengthen it in with our own Lemon Juice for a perfect flavour.



Lemons

We purchase seasonal lemons from Greencell 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.

Lemons

COUNTRY	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
SOUTH AFRICA												
SPAIN												
CYPRUS												
TURKEY												
ARGENTINA												
URUGUAY												

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 (lemons) 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. The lemon juice and yuzu juice are blend together (66% Lemon, 34% Yuzu) 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 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	2.00 – 2.80
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