

PRODUCT SPECIFICATION



Product Name: Cold Pressed Cranberry Juice

Packaging Types: - 1 Lt plastic

Storage Conditions: 0 – 5 °C

Ingredients: Pure Cranberry Juice 51%, Pure Apple Juice 49%, Antioxidant (Vitamin C)

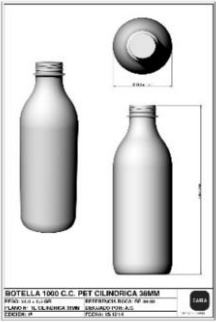

Shelf-Life Range: 21-55 days


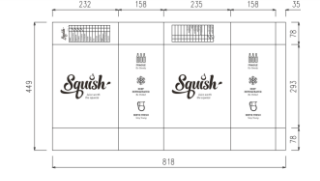
Latest Product Spec. Update Date: 08/04/2024




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

Shelf-life under storage and usage conditions				
Product	Product code	Bottle Size	Under Storage	Usage Conditions
Cold Pressed Cranberry Juice	CRN-1L	1 Lt	21-55 Days	2 Days

Product Code CRN-1L			
BOTTLE CERTIFIED SUPPLIER 82,5x246 + 1mm		Supplied by	Macé
		Tel	+39 051.6841244
		Address	Via Prampolini 32/a 44047 Terre del Reno (FE) Italy
LABELLING CERTIFIED SUPPLIER		Supplied by	All4Labels Global Packaging Group
		Tel	+39 0541.694381
		Address	Etichettificio Dany srl Viale S. Leo, 24 47838 Riccione (RN) - Italy

CAP- 38mm CERTIFIED SUPPLIER		Supplied by	Macé
		Tel	+39 051.6841244
		Address	Via Prampolini 32/a 44047 Terre del Reno (FE) Italy
BOX CERTIFIED SUPPLIER 265 x 175 x 265		Supplied by	Macé
		Tel	+39 051.6841244
		Address	Via Prampolini 32/a 44047 Terre del Reno (FE) Italy

Produce & Product Information			
Fruit CERTIFIED SUPPLIER		Supplied by	Macé
		Tel	+39 051.6841244
		Address	Via Prampolini 32/a 44047 Terre del Reno (FE) Italy

Our Cranberry juice is mixed with pure apple juice to provide some sweetness as pure cranberry juice is very tart. Fresh cranberry juice has a shelf life of 10 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. The percentage of each ingredient is:

- 51% Pure Cranberry Juice
- 49% Pure Apple Juice (Squish Apple Juice)

Cranberries

The cranberries we choose are free from all toxic residues and taints and that complies with all current UK/EU Food Legislations. Raw cranberries and no ingredient or processing aid used in conjunction with the raw product has undergone any irradiation treatment or process. During packing the cranberries are inspected before being weighed and filled into cartons or heat-sealed PE. The bags/ cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped. The cranberries have a deep bright red colour which is typical of the variety and a fruity sharp flavour.

Apples

We juice seasonal Italian apples to ensure complex flavour and high quality of juice. The main varieties we use are Fuji and Gala mixed with a more tart apple, but depending on the season, we also use Braeburn, Pink Lady, Bramley, Cameo, Christmas Pippin, Cox's, Crispin, Worcester, Spartan, Red Windsor, Red Devil, James Grieve, Russet, Discovery, Cheerful Gold, Golden Delicious. 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.

Fresh apple juice has a shelf life of 10 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.	
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	Chilled transport 0°C < Temp < 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 comes in frozen, so it's placed out of the freezer and into the fridge at least one week prior to production so it has plenty of time to naturally defrost 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 is then transported to our distribution warehouses (transport is in refrigerated vehicles 0°C < Temp < 5°C) where it's ready for clients to collect once the goods in checks have been completed
Brix Level	7 – 12
pH Level	3.00 – 3.65
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 (m)	Limit (m)
Total microbial count	1x10 ⁴	5x10 ⁵
E. coli	<10	10 ²
Mould	<10 ²	10 ³
Yeast	1x10 ⁴	5x10 ⁵
Salmonella spp.	Absent in 25ml	Absent in 25ml
Listeria monocytogenes	Absent in 25ml	Absent in 25ml

Nutritional Facts (g/100ml)

Energy	215 kJ / 51 kcal
Total fat	0.1g
- Saturates	0g
Carbohydrate	12g
- Sugars*	6.9g
Fibre	1.1g
Protein	0.3g
Salt**	0.01g

* Only sugar naturally present in the fruit.

**The presence of salt is due only to the naturally present sodium.

Substances or products that cause allergies or intolerances	Yes	No
CEREALS CONTAINING GLUTEN (wheat, rye, barley, oats or their hybridised strains) and products thereof		X
CRUSTACEANS and products thereof		X
EGGS and products thereof		X
FISH and products thereof		X
PEANUTS and products thereof		X
SOYBEANS and products thereof		X
MILK and products thereof (including lactose)		X
NUTS (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts) and products thereof		X
CELERY and products thereof		X
MUSTARD and products thereof		X
SESAME SEEDS and products thereof		X
SULPHUR DIOXIDE AND SULPHITES AT CONCENTRATION OF MORE THAN 10 mg/kg OR 10mg/l of total SO ₂		X
LUPIN and products thereof		X
MOLLUSCS and products thereof		X
GMO products or ingredients		X
Yes: present according to the recipe or non-avoidable cross contamination		
No: absent		