

PRODUCT SPECIFICATION



Product Name: Cold Pressed Lime Juice

Packaging Types: - 1 Lt plastic

Storage Conditions: 0 – 5 °C

Ingredients: 100% Pure Lime Juice

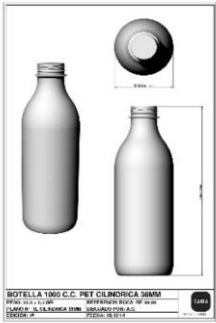
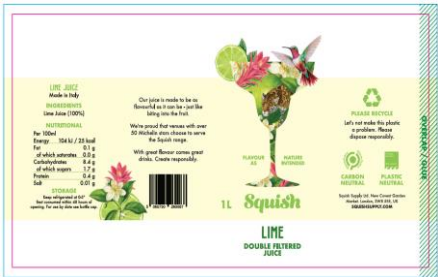
Shelf Life Range: 21- 60 days


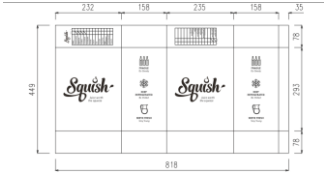
Latest Product Spec. Update Date: 08/04/2024



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

Shelf-life under storage and usage conditions				
Product	Product code	Bottle Size	Bottle Material	Under Storage
Cold Pressed Lime Juice	LIM-1L	1 Lt	21-60 Days	2 Days

Product Code LIM-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																																																													
<h3>Limes</h3> <p>We mainly purchase seasonal limes from Peru & Brazil and when they are out of season, we then purchase limes from Mexico. Below is a chart that shows the seasonality throughout the year. Fresh lime juice has a shelf life of 12 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> <h4>Limes</h4> <table><tr><th>COUNTRY</th><th>JAN</th><th>FEB</th><th>MAR</th><th>APR</th><th>MAY</th><th>JUN</th><th>JUL</th><th>AUG</th><th>SEP</th><th>OCT</th><th>NOV</th><th>DEC</th></tr><tr><td>MEXICO</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td>PERU</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td>BRAZIL</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr></table>													COUNTRY	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC	MEXICO													PERU													BRAZIL												
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PERU																																																																
BRAZIL																																																																
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°C2. The fruit is then washed and scrubbed with fruit washing chemicals, finishing off with a rinse of cold water before it gets processed3. Then it is taken to the correct production line and passed through the juicing machine.4. The juice is then filtered twice, using the finisher to ensure there is no pulp present5. Brix, pH, Taste and Colour test are then carried out and if quality control is passed, filling will then take place. The juice only gets filled when the temperature of the liquid is between 0°C < Temp. <5°C6. Once the product is filled, the juice undergoes the HPP process7. 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	6.5-8.5
pH Level	2.20 – 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

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	156 kJ / 37 kcal
Total fat	0.1g
- Saturates	0g
Carbohydrate	8.4g
- Sugars*	1.7g
Fibre	0.4g
Protein	0.4g
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		