

PRODUCT SPECIFICATION



Product Name: Mango Juice

Packaging Types: - 1 Lt plastic

Storage Conditions: 0 – 5 °C

Ingredients: Mango Puree 20%, Apple Juice 80%, Antioxidant (Vitamin C)



Shelf Life Range: 21-50 days


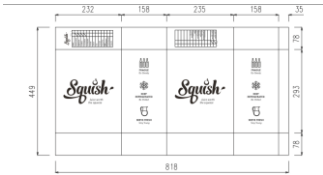
Latest Product Spec. Update Date: 17/05/2024



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

Shelf-life under storage and usage conditions				
Product	Product code	Packaging Size	Under Storage	Usage Conditions
Mango Juice	MNG-1L	1 Lt	21-50 days	2 Days

Product Code MNG-1L			
BOTTLE IFS CERTIFIED		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		Supplied by	Macé


CERTIFIED SUPPLIER		Tel	+39 051.6841244
		Address	Via Prampolini 32/a 44047 Terre del Reno (FE) Italy
BOX CERTIFIED SUPPLIER		Supplied by	Macé
		Tel	+39 051.6841244
		Address	Via Prampolini 32/a 44047 Terre del Reno (FE) Italy

Nutritional Facts

<u>Test. Units, Reference</u>	<u>Results</u>		
Energy Values, kCal/kJ per 100g,A20	62/265	Salt (Calculated, Sodium x 2.5), g/100g, A16	0.03
Protein (Nx6.25), g/100g,A24	1.1		
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	14.5		
Total Sugars, g/100g,A22	14.3		
Dietary Fibre AOAC,g/100g,A17	<0.5		
Sodium,mg/100g,A16	10		
Moisture, g/100g,A2	84.3		
Ash, g/100g,A3	0.1		

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

Produce & Product Information			
Fruit CERTIFIED SUPPLIER		Supplied by	Macé
		Tel	+39 051.6841244
		Address	Via Prampolini 32/a 44047 Terre del Reno (FE) Italy
Mango Mango Juice is quite thick and hard to consume if not lengthened. So our Mango Juice is mixed with Pure Apple Juice to provide some sweetness and to create a balanced drink. It also undertakes a process called HPP: High Pressure Processing, a non-thermal pasteurization which removes dangerous bacteria and allows the juice to have a longer shelf life. The percentage of each ingredient is: 20% Pure Mango (Puree / Origin: India) 80% Pure Apple Juice (Squish Fresh Apple Juice / Origin: Italy) 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 tarter 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.			
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°C2. The fruit (apples) is then washed and scrubbed with fruit washing chemicals, finishing off with a rinse of cold water before it gets processed3. Then they are taken to the correct production line and passed through the juicing machine.4. We blend 80% Pure Apple Juice with 20% Mango Puree.5. The juice is then filtered twice, once at 500µm and then with a finer filter at 300µm6. Brix, pH, flavour and colour tests are then carried out and if quality control is passed, filling will take place in a factory locally to London. The juice only gets filled when the temperature of the liquid is between 0°C < Temp < 5°C7. Once the product is filled, the juice undergoes the HPP process8. 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 <p>The juice gets bottled in a facility that handles celery. Information regarding this is also included on the label of the bottle but also on the outer case.</p>
Brix Level	
pH Level	3.60-4.20
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	The juice gets bottled in a facility that handles celery . Information regarding this is also included on the label of the bottle but also on the outer case.

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 SO2		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		
** The juice gets bottled in a factory that handles celery		