

PRODUCT SPECIFICATION



Product Name: Cold Press Field of Greens Juice

Bottle Varieties:

- 250 ml plastic
- 1 Lt plastic

Storage Conditions: 0 – 5 °C

Ingredients: Seasonal Apple 49%, Cucumber 18%, Pear 16%, Avocado 7%, Rocket 6%, Spinach 3%, Mint 0.5%, Lime 0.5%, Antioxidant (Vitamin C)

Shelf Life Range: 14-40 days


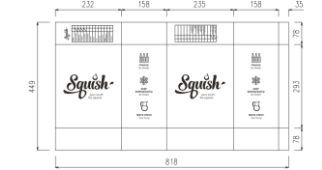
Latest Product Spec. Update Date: 08/04/2024


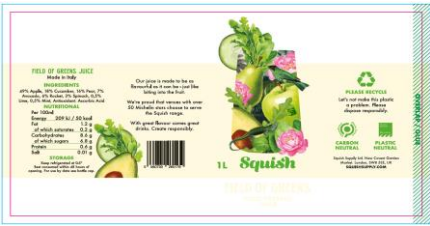

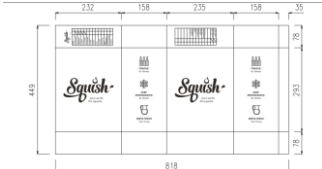



Product	Product code	Bottle Size	Bottle Material	Cap Colour	Squish Cap ID (see form 2.2.3.2.C)
Cold Pressed Field of Greens Juice	FOG-1L	1 Lt	Plastic bottle	White cap	02
Cold Pressed Field of Greens Juice	FOG-025	250 ml	Plastic bottle	White cap	02

Shelf-life under storage and usage conditions				
Product	Product code	Bottle Size	Usage Conditions	Usage Conditions
Cold Pressed Field of Greens Juice	FOG-1L	1 Lt	14-40 Days	2 Days
Cold Pressed Field of Greens Juice	FOG-025	250 ml	14-40 Days	2 Days

Product Code FOG-025			
BOTTLE CERTIFIED SUPPLIER		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		Supplied by	Macé
		Tel	+39 051.6841244
		Address	Via Prampolini 32/a 44047 Terre del Reno (FE) Italy

Product Code FOG-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 SUPLIER		Supplied by	Macé
		Tel	+39 051.6841244
		Address	Via Prampolini 32/a 44047 Terre del Reno (FE) Italy
<p>Field of Greens</p> <p>Our Green Juice is not only good for us, but also has a unique flavour. We choose seasonal apples and pears to add sweetness to the juice, a bit of lime juice for balance, and plenty of fresh greens: cucumber, avocado, rocket, spinach & mint.</p> <p>The juice, if fresh, has a shelf life of only 2 days, so it needs to undertake a process called HPP: High Pressure Processing, a non-thermal pasteurization which removes dangerous bacteria and allows the juice to have an average shelf life of 30 days.</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		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 machine4. The juice is then filtered twice, once at 500µm and then with a finer filter at 300µm5. 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°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	10-15
pH Level	3.20 – 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 (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	209 kJ / 50 kcal
Total fat	1.2g
- Saturates	0.2g
Carbohydrate	8.6g
- Sugars*	6.8g
Fibre	1.1g
Protein	0.6g
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 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		