

PRODUCT SPECIFICATION



Product Name: Cold Pressed Orange Juice Blend

Packaging Types:

- 250 ml Plastic Bottle
- 1 Lt Plastic Bottle

Storage Conditions: 0 – 5 °C

Ingredients: 100% Pure Orange Juice with bits


Shelf Life Range: 21-60 days



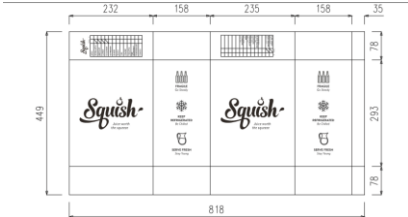
Latest Product Spec. Update Date: 08/04/2024

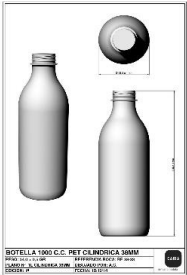
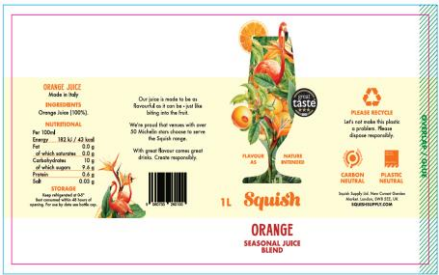

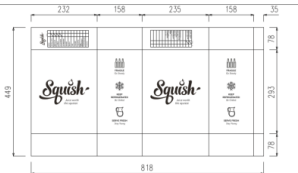


Product	Product code	Bottle Size	Packaging Material	Cap Colour	Squish Cap ID (see form 2.2.3.2.C)
Cold Pressed Orange Juice	OJ-1L	1 Lt	Plastic bottle	White cap	02
Cold Pressed Orange Juice	OJ-025	250 ml	Plastic bottle	White cap	02


Shelf-life under storage and usage conditions				
Product	Product code	Packaging Size	Under Storage	Usage Conditions
Cold Pressed Orange Juice	OJ-1L	1 Lt	21-60 Days	2 Days
Cold Pressed Orange Juice	OJ-025	250 ml	21-60 Days	2 Days

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

Oranges

The main orange varieties that we purchase are Valencia, Salustiana and Baladi, from different parts of the world depending on the season. Valencia oranges are the most flavourful oranges for juicing but Salustiana oranges can also be great, if purchased at the right season. Baladi is an old traditional variety from Egypt and unfortunately, it’s coming to an end making each season finishing earlier. Below is a chart that shows the seasonality of the main Valencia variety. We begin the year with a small amount of Egyptian Baladi blended in with Uruguayan Salustiana & Peruvian Valencia oranges. Then we move onto Egyptian Valencia until mid-July. From August until the end of the year, South African Valencia are in season and have a great flavour, without needing to blend in a different variety.

Fresh orange juice has a shelf life of 8 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.

Valencia Orange

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

Main hazards associated with the product	None
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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 is then washed and scrubbed with fruit washing chemicals, finishing off with a rinse of cold water before it gets processed 3. Then it is taken to the correct production line and passed through the juicing machine 4. The juice is then filtered twice, and a small amount of pulp is added back in after it's been through the finisher, removing pips and any other foreign particles 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	10-12.5
pH Level	3.20 – 3.90

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	182 kJ / 43 kcal
Total fat	0g
Saturates	0g
Carbohydrate	10g
Sugars*	9.6g
Fibre	0.2g
Protein	0.6g
Salt**	0.03g

* 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		