

Squish

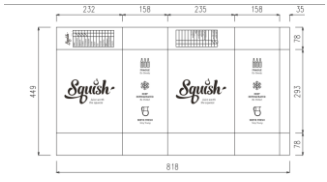
FLAVOUR AS

NATURE INTENDED

1L **Squish**

PINK GRAPEFRUIT
COLD PRESSED JUICE

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

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

Grapefruit

The grapefruit we select for our juice are Ruby Red (Star Ruby), as they has an intense and vibrant colour, and a unique flavour that nicely balances the sweetness and bitterness of the fruit. We mainly purchase grapefruit from South African, Spain & Cyprus. Below is a chart that shows the seasonality throughout the year. Fresh grapefruit juice has a shelf life of 8 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.

Grapefruit

COUNTRY	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
SOUTH AFRICA												
TURKEY												
ISRAEL												
USA												
ARGENTINA												
CUBA												
MEXICO												

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	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, using the finisher to ensure there is no pulp present 5. 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°C 6. Once the product is filled, the juice undergoes the HPP process 1. 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	9 – 14
pH Level	3.20 – 4.00
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	181 kJ / 43 kcal
Total fat	0g
- Saturates	0g
Carbohydrate	9.8g
- Sugars*	9.5g
Fibre	0.1g
Protein	0.8g
Salt**	0.04g

* 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		