

GENERAL SALES PRODUCT SPECIFICATION – ORGANIC CERTIFIED CONCENTRATED ORANGE JUICE



PRODUCT DESCRIPTION

Produced in accordance with the A.I.J.N. Code of Practice, Regulation (EC) No 178/2002 and Directive 2001/122/EC.

Parameter	Description
General	Pure and natural product, made from sound and ripe fruits.
Production process	Produced by evaporating water from the juices freshly extracted from oranges (<i>Citrus sinensis</i>). Seeds and excessive pulp are removed prior to concentration.
Ingredients	100% orange

CHEMICAL CHARACTERISTICS

Parameter	Unit	Value
Brix (corrected)	°	65,5 ± 0,5
Acidity (citric acid)	%	2,6 – 8,1
B/A ratio	-	8,00 – 24,99
Centrifuged pulp	% at 11,2 °Brix	6,0 – 12,0
pH	-	3,0 – 4,5
Oil	% at 11,2 °Brix	Max. 0,3
Formol number	-	Min. 15
Vitamin C	mg/L at 11,2 °Brix	Min. 200
Limonin	ppm	Max. 11,0

HEAVY METALS, PESTICIDE RESIDUES, RADIOACTIVITY & IONIZATION

Parameter	Description
Heavy metals (cadmium, arsenic, lead, mercury, etc.)	According to Regulation (EC) No 1881/2006.
Pesticides residues and contamination	According to Regulations (EC) No 834/2007 – 889/2008.
Radioactivity (cesium-134, cesium-137)	According to Regulation (EC) No 733/2008.
Ionization	Not treated with ionized rays.

PACKAGING

Packaging and transportation complies with Regulations (EU) No 1935/2004, No 2023/2006 and No 10/2011 on food contact materials and Directive 94/62/EC on packaging waste.

Parameter	Description
Net weight	<ul style="list-style-type: none"> Drum: min. 250 kg – max. 270 kg Bin: min. 1.300 kg – max. 1.450 kg Tank truck: on request

Packaging material	Open head 55 US Gallon steel drums and/or wooden/carton bins, with at least 2 polyliner inner bags inside.
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PHYSICAL CHARACTERISTICS

Parameter	Value	
Color USDA score	Min.	36
Defect USDA score	Min.	18
Flavor USDA score	Min.	36
Total USDA score	Min.	90

MICROBIOLOGICAL PARAMETERS

The product is produced conform Regulation (EC) No 852/2004 on food hygiene and Regulation (EC) No 2073/2005 on microbiological criteria of food.

Parameter	Unit	Value	
Total plate count	cfu/g	Max.	1.000
Mold count	cfu/g	Max.	300
Yeast count	cfu/g	Max.	300
Alicyclobacillus (TAB)	cfu/g	Negative	(IFU 12 & guaiacol tested)
E. coli	/g	Absent	
Salmonella	/25 g	Absent	

GMO & ALLERGEN STATEMENTS

Parameter	Description
Genetic modified organisms (GMO)	The product is not genetically modified and not derived from a genetically modified organism conform Regulations (EC) No 1829/2003 and No 1830/2003.
Allergens	The product doesn't contain allergens as listed in Regulation (EU) No 1169/2011.

SHELF LIFE, TRANSPORTATION & STORAGE

Parameter	Description
Shelf life	If delivered in original packaging: 36 months after production. If delivered in tank truck: product processing recommended within 24 hours after loading.
Transportation	Can be arranged upon special request.
Storage	Min. -17 °C in suitable storage facility.

Product code: 2018 : ORG-CT-ORANGE-JC



The specifications shown here are for orientation only. They cannot be considered as commitment of supply.

If further specifications are required, please contact Vero-bio BV.

It is the responsibility of the customer to investigate whether or not the product complies with the food regulations in the country where the end products will be sold.

