



Natural Red Orange Juice													
1. Chemical characteristics	<p>Brix: > 12°</p> <p>pH: 2,5 – 3,5</p> <p>Acidity (in citric acid): 0,7 1,2</p>												
2. Physical characteristics	<p>Appearance: red orange juice frozen, typical</p> <p>Colour: typical</p> <p>Aroma: typical</p> <p>Taste: typical</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="3">Foreign materials</th> </tr> </thead> <tbody> <tr> <td>Vegetable</td> <td>Rot</td> <td>Not permitted</td> </tr> <tr> <td></td> <td>Evm</td> <td>Not permitted</td> </tr> <tr> <td>Animal</td> <td>Insects, worms, larvae</td> <td>Not permitted</td> </tr> </tbody> </table>	Foreign materials			Vegetable	Rot	Not permitted		Evm	Not permitted	Animal	Insects, worms, larvae	Not permitted
Foreign materials													
Vegetable	Rot	Not permitted											
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Animal	Insects, worms, larvae	Not permitted											
3. Microbiological characteristics	<p>Total plate count: < 50.000 cfu/g</p> <p>Total coliforms: absent</p> <p>Yeasts: < 1000 cfu/g</p> <p>Moulds: < 1000 cfu/g</p> <p>Salmonella: absent</p> <p>Listeria: absent</p>												
4. Pesticides and Heavy metals	<p>Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins.) within the European directives and regulation limits.</p>												
5. Packaging	<p><i>primary packaging</i>: carton brik suitable for food contact without staples or other metallic items, according to Reg 1935/04/EC and subsequent amendments.</p> <p><i>Secondary packaging</i>: cardboard or paper bag without staples or other metallic items, closed with blue tape.</p> <p>Pallettization: Epal pallet 80x120cm.</p>												
6. Net weight	12pcs x 1kg (12kg)												
7. Shelf life	30 months after production date												
8. Storage	temperature -18°C.												
9. Other	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free												
Rev.													
02_30/09/2015													