

	TECHNICAL SHEET FINAL PRODUCTS FRUIT JUICES	Pag. 1/2 Issue date: 29/08/2022 Rev. 0
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Product: 100% NFC BLONDE ORANGE JUICE 970 ml

Chemical physical characteristics:

- PH: 3,0 - 3,8
- °Brix: > 10
- Ratio > 9
- % Pulp: 5 – 10

Organoleptic characteristics:

- Aspect: muddy liquid
- Color: yellow
- Aroma and flavour: typical. Absence off-flavour

Microbiologic characteristics:

- Total microbial count: < 150 UFC/ml
- Yeast: < 10 UFC/ml
- Mould: < 10 UFC/ml

Preservatives and additives

- Absent

PRODUCT INFORMATIONS AND INSTRUCTIONS

SHELF LIFE:

60 days from production if stored at Max + 4 °C

2 years from production if stored at – 18 °C

If during the 2 years shelf life the product stored at -18 °C is moved to a cold room at max +4°C, since when the product's core get at 0°C degrees the shelf life is again 60 days but the product must be kept always at +4°C.

After opening the single pack, the product must be used within 3/4days and still kept at max 4° C.

NFC 100% FROZEN PACKED JUICES AT – 18° C: DEFROSTING PROCEDURE

Defrosting procedure is the recommended procedure to defrost properly , without damage or problem, the frozen 100% NFC Juices!

The product, stored in a freezer at -18° C, destined to the distribution, will be moved to a coldroom whose inner temperature will be not superior to + 4° C, in order to not interrupt “the cold chain”.

It is necessary to monitor the product temperature all along the defrosting period.

The product will be considered defrosted when temperature at the core of the product will be 0 °C.

The temperature survey should be carried out by opening the packaging and by introducing inside it the measuring probe.

The defrosted product will have a shelf life of 60 days (if packed in GLABE TOP, if packed in PET after defrosting shelf life will be 50 days).

It is suggested not occupy the whole volume of the cold storages that should contain the product for the defrosting and to leave enough space among the pallets in order to help a most effective thermal exchange. Finally, arrange an inferior number of cases for each pallet will decrease the time employed by the product to pass from – 18 °C to + 4 °C.

It is banned to apply defrosting technologies with vapour, warm air, microwaves or any other different system from that suggested in the “application modality”.

It is recommended, once defrosted, not to freeze again the juices, because this will waste the quality of the product.

Juices must keep the cold chain always (if frozen -18°C, if chilled 4°C).

GENETICALLY MODIFIED ORGANISMS DECLARATION:

We hereby certify that the juices supplied by Oranfrizer Juice srl have not been produced from Genetically Modified Organism.