	QUALITY MANAGEMENT SYSTEM			
PRODUCT SPECIFICATIONS	EP.05.062 - ME	PAGE: 1/2	Revision: 03	Date Dec 12,2022
ASEPTIC PASTEURIZED ORANGE JUICE NFC			Code: SICLAR	

## 1 – DESCRIPTION

Pure and natural product extracted and pasteurized from healthy and mature fruits of PERA RIO, PERA NATAL, VALÊNCIA, RUBI, HAMLIN, and others varieties and conserved by controlled physical means.

## 2 – CHARACTERISTICS

### 2.1 – Physical-chemical:

°Brix corrected (soluble solids) .....	Min. 10.0
Acidity (g/100g).....	0.50 – 0.80
Ratio .....	13.0 – 20.0
pH (20°C) .....	3.40 – 4.20
Pulp content (%) .....	5.0 – 12.0
Density (g/mL to 20°C) .....	1.0380 – 1.0442

### 2.2 - Sensorials:

Color.....	Characteristic from the ripe fruit.
Odor. ....	Characteristic from the ripe fruit, free of strange odors.
Flavor. ....	Acid, characteristic from the ripe fruit, free of strange flavors.

### 2.3 - Microbiologicals:

Total Counts of Bacteria (UFC/mL) .....	Max. 1,000
Yeasts and Molds (UFC/mL) .....	Max. 200
Total Coliform (NMP/mL).....	Absent


## 3 – PACKAGING

### 3.1 - Steel drum, 220 Liter:

With two non-toxic polyethylene bags inside.

Net weight: 200 Kg

Prepared by: Quality Assurance	Checked by: Production of Final Product	Checked by: Production of pulps and Integral and Concentrated Juices	Checked by: Production of pulps and Integral and Concentrated Juices	Approved by: Industrial/Technical Director
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	QUALITY MANAGEMENT SYSTEM			
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ASEPTIC PASTEURIZED INTEGRAL ORANGE JUICE – NFC			Code: SICLAR	

#### 4 – STORAGE

The product should be stored at ambient temperatures not exceeding +30°C, conserved kept on the shade to prevent oxidation of the juice in the original packaging, sealed and protected from dust and from insects and rodents' attacks.

#### 5 – SHELF LIFE

Under the below storage recommendations, the product will have the following shelf life:

γ 6 months maximum stored at ambient temperature.

γ 12 months stored at +1°C.

#### 6 – TRANSPORTATION

The product should be transported in its original packaging and refrigerated. The loading areas of trucks or similar vehicles must be clean, dry and free of foreign agents that can possibly jeopardize products integrity.

#### 7 – HISTORY AND ALTERATIONS

REVISED	DATE	ALTERATIONS DESCRIPTION
00	Jan 26, 2010	Manufacturing
01	Sep 20, 2016	Changed: shelf life, storage temperature.
02	Apr 18, 2017	Changed: physical-chemical characteristics.

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