



QUALITY MANAGEMENT SYSTEM

PRODUCT SPECIFICATIONS	EP.05.106 - ME	PAGE: 1/2	Revision: 04	Date Dec 12,2022
FROZEN CONCENTRATED CLARIFIED ORANGE JUICE			Code: SCCCLAR	

1 – DESCRIPTION

Product extracted from healthy and mature fruits of PERA RIO, PERA NATAL, VALÊNCIA, and others varieties, clarified by enzymatic process, pasteurized, concentrated and conserved by controlled physical means.

2 – CHARACTERISTICS

2.1 – Physical-chemical:

°Brix (corrected, 20°C).....	65.0 – 66.0
Acidity (% w/w)	4.00 – 5.00
Ratio	13.0 – 16.5
pH (20°C).....	3.10 – 4.70
Pulp (% v/v)	Free
Color (% LTD 530 nm)	Min. 90.0
Density (g/mL, 20°C)	1.3160 – 1.3282

2.2 - Sensorials:

Color.....	Characteristic to the product, appear clear.
Odor	Smooth, characteristic from the fruit, free of strange odors.
Flavor	Acid, characteristic from the fruit, free of strange flavors.

2.3 - Microbiologicals:

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

3 – PACKAGING

3.1 - Steel drum 200 L:

With two non-toxic polyethylene bags inside.
Net weight: 265 Kg

4 – STORAGE

The product should be stored at temperatures between -12°C and -18°C, in the original packaging, sealed and protected from dust and from insects and rodents' attacks.

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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5 – SHELF LIFE

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

- 12 months stored at -12°C.
- 24 months stored at -18°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	Apr 16, 2012	Manufacturing
01	Jul 16, 2013	Changed : description, added Ratio and LTD
02	Aug 28, 2018	Changed : % LTD reading at 530 nm
03	Nov 27, 2018	Changed : Acidity, Ratio, Density, shelf life
04	Aug 7, 2019	Changed : Yeasts and Molds

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