



QUALITY MANAGEMENT SYSTEM

PRODUCT SPECIFICATIONS

EP.05.062 - ME

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Revision:
03

Date
Dec 12, 2022

FROZEN 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. 9.5
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, 200 Liter:

With two non-toxic polyethylene bags inside.

Net weight: 185 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
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Approved by:
Industrial/Technical Director



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4 – STORAGE

The product should be stored at temperatures between -15°C and -18°C, 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:

- 24 months stored at -16°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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