

CONCENTRATED ORANGE JUICE (COJ)

* DESCRIPTION

The Concentrated Orange Juice is a pure and natural product, without any additives or preservatives.

Produced by evaporating the water from the juices freshly extracted from sound and ripe oranges (*Citrus sinensis*) NOT genetically manipulated nor treated with hormones. Seeds and excessive pulp are removed prior to concentration.

It meets the standards set by the A.I.J.N. Code of Practice, FDA/USDA as well as the EU food regulations, including regulation (EC) #396/2005 of the European Parliament and the council of 23 February 2005 about residues of heavy metals and pesticides.

* PACKAGING

Concentrated Orange Juice (COJ) is packed in open head 200l steel drums and/or in wooden/carton bins, with minimum two (2) polyliner inner bags:

- Net weight per drum – minimum 265 kg
- Net weight per bin – minimum 1.450 kg
- Shelf life in original packaging: 24 months from production date
- Storage temperature: from -15° to -20°

* TYPICAL SPECIFICATIONS

- °Brix (corrected)..... 65,5 to 66,5
- Ratio (preferably delivered)..... 11 to 20
- Acidity (g/100g) 3,3 to 6
- % Oil (v/v) at 11,5°Brix..... 0,008 till 0,012
- % Pulp..... max 12
- pH..... 4 +/- 0,5
- Colour score..... 37+/-1
- Defects score..... Minimum 19
- Flavor score..... 37+/-1
- Mold and yeast counts..... Maximum 100 UFC/ml
- Plate counts bacteriological..... Maximum 1000 UFC/ml
- Thiabendazole..... Not detectable
- 2,4-D..... Not detectable
- Radioactive contamination..... <21 Becquerel per kg
- Pesticide residues groups..... in accordance with E.E.C. regulation 616/2000 for foodstuffs)

- The Concentrated Orange Juice is supplied refrigerated and should be stored at -15°C or lower.
- The specifications shown here are for orientation only. They cannot be considered as commitment of supply.
- If further specifications are required, please contact us.