

**FROZEN CONCENTRATED TANGERINE/MANDARIN JUICE (F.C.T.J.) STANDARD**

**Produced according to A.I.J.N. Code of Practice**

**\* DESCRIPTION**

The FROZEN CONCENTRATED TANGERINE JUICE is a pure and natural product, without additives or preservatives, produced by certified SGF producers.

Produced by evaporating the water from the juices freshly extracted from tangerines (*Citrus reticulata*). Seeds and excessive pulp are removed prior to concentration. It is produced in accordance with the A.I.J.N. Code of Practice.

The concentrate is made from sound and ripe fruits harvested from NOT genetically manipulated plants and NOT treated with hormones.

**\* USAGE**

To obtain reconstituted single strength orange juice, we recommend to dilute one (1) liter of concentrate with approximately 5,5 liters of flavourless drinking water.

**\* PACKAGING**

FROZEN CONCENTRATED TANGERINE JUICE is packed in open head 55 US Gallon steel drums and/or in wooden/carton bins, with minimum two (2) polyliner inner bags:

- Net. Weight per drum – minimum 240 kg, maximum 270 kg
- Net. Weight per bin – minimum 1.300 kg, maximum 1.500 kg
- Shelf life – two (2) years, if stored at -18° Celsius.

**\* TYPICAL SPECIFICATIONS**

- Brix (corrected).....	65,5° +/- 0,5° corrected
- Ratio (preferably delivered).....	7 till 19,99
- Colour score.....	37 +/- 1
- Defect score .....	19 till 20
- Flavour score.....	37 +/- 1
- Total score.....	Minimum 93
- Centrifuged pulp (% at 11,5° brix).....	4,0 till 12,0
- Formol number.....	Minimum 18,00
- Oil %.....(% at 11,5° brix).....	0,008 till 0,110
- Mold and yeast counts.....	Maximum 100 UFC/ml
- Plate counts bacteriological.....	Maximum 1.000 UFC/ml
- Thiabendazole.....	Not detectable
- Pesticide residues groups.....	Not detectable
- 2,4-D.....	Not detectable
- Radioactive contamination.....	<21 Becquerel per kg (in accordance with E.E.C. regulation 616/2000 for foodstuffs)

**\* NOTES**

- The Concentrated Orange Juice is supplied frozen and should be stored at -18° degrees Celsius.
- The specifications shown here are for orientation only. They cannot be considered as commitment of supply.
- If further specifications are required, please contact Strauss Associados (for details, see letterhead).

The specifications showed above are in accordance with the analysis method described in the Quality Control Manual for Citrus Processing Plants, published by Intercit. Inc., Safety Harbor, Florida, U.S.A.