
FROZEN PASTEURIZED ORANGE JUICE NFC

* **DESCRIPTION**

The Frozen Pasteurized Orange Juice NFC is a pure and natural product, without any additives or preservatives, produced by mechanical processes and frozen immediately after pasteurization and drumming.

Extracted from sound and ripe oranges (*Citrus sinensis*) NOT genetically manipulated nor treated with hormones, 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**

Frozen Pasteurized Orange Juice NFC is packed in open head 200l steel drums with one open head food-grade polyethylene inner bag protecting one valve closed, food grade polyethylene bag containing the product :

- Net. Weight per drum – minimum 185 kg
- Shelf life in original packaging: 24 months from production date
- Storage temperature: from -15° to -20°

* **TYPICAL SPECIFICATIONS**

- °Brix (corrected)..... 10,5 to 15,0
- Ratio 11 to 20
- Acidity (g/100g) 0,57 to 0,95
- % Oil (v/v) 0,005 till 0,035
- % Pulp..... max 12
- pH..... 4 +/- 0,5
- Colour..... Typical for the fruit
- Taste..... Typical for the fruit
- Odour..... Typical for fresh and sound fruit
- Mold and yeast counts..... Maximum 20 UFC/ml
- Plate counts bacteriological..... Maximum 300 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 NFC Orange Juice is supplied frozen.
- The specifications shown here are for orientation only. They cannot be considered as commitment of supply.
- If further specifications are required, please contact us.