TECHNICAL DATA SHEET

CERES FRUIT PROCESSORS

APPLE JUICE CLOUDY FROZEN 40/41°BRIX

ORIGIN: South Africa

DESCRIPTION

Apple Juice Cloudy Frozen 40/41°Brix is a light yellow-brown to straw coloured smooth concentrate produced from mature yellow and green apple varieties without clarification. The product is safe to use as an ingredient in beverages and other foodstuffs. The product is packed frozen into drums.

PROCESS

Apples are washed, sorted, milled and pressed to extract the juice. The juice is concentrated and pasteurized. Ascorbic acid is added as a processing aid. The concentrate is manufactured under sanitary conditions appropriate for food products, in compliance with applicable laws and regulations including Good Manufacturing Practises (GMP).



ORGANOLEPTIC

A light yellow-brown to straw coloured product with a smooth consistency. Product has the typical appearance, aroma and taste of apple juice with no off-taste or off-odour.

PACKAGING

Packed into open top drums with lids. Safeguarded to prevent tampering. Primary packaging comply with relevant EU regulations.

SHELF LIFE

Shelf life is 24 months at frozen storage (≤ -18°C) to maintain sensory, microbiological and physiochemical integrity of the product.

CHEMICAL/ PHYSICAL	
°Brix	40 - 41
Acidity as Malic acid (%)	0.5 - 1.6
pH	3.0 - 4.2
Colour (Absorbance) 430nm	≤1.5
Solids (%)	≤1.0
Size of Specks (3mm; ≤ 300µm)	≤ 0.3
Patulin (ppb)12°Brix	≤50

MICROBIOLOGICAL	
Total plate count (cfu/ml)	≤300
Yeast (cfu/ml)	≤100
Moulds (cfu/ml)	≤10
E.coli and Coliforms (cfu/ml)	No Growth
Alicyclobacillus Bacteria (cfu/10g)	No Growth

NUTRITIONAL / 100g			
Energy (kJ)	727	Carbohydrate (g)	41
Protein (g)	0.7	Of which sugar (g)	35.4
Total Fat (g)	<0.05	Saturated Fat (g)	0
Dietary Fibre (g)	0.1	Sodium (mg)	6

OTHER PRODUCTS





REGULATORY STATEMENTS & CERTIFICATIONS

APPLE JUICE CLOUDY FROZEN 40/41°BRIX

ORIGIN: South Africa

INGREDIENTS:	Product is processed from apples with no added sugars, colorants, syrups, artificial sweeteners, artificial flavours or preservatives. Ascorbic acid is added as a processing aid.
PATULIN:	Patulin is tested on every batch to ensure compliance with customer and applicable regulatory requirements.
CONTAMINANTS & PESTICIDE RESIDUES:	Product selected to comply with the relevant regulatory/ customer requirements.
NON-GMO DECLARATION:	Product is free from genetically modified organisms and is compliant with applicable regulation and legislation, concerning the traceability and labelling of genetically modified organisms.
ALLERGENS:	Product is free from allergens as listed below: Peanuts and products thereof; Mustard and products thereof, Cereals containing gluten and products thereof, Sesame seeds and products thereof, Lupin and products thereof, Molluscs and products thereof, Milk and products thereof (including lactose), Tree nuts and products thereof, Crustaceans and products thereof, Fish and products thereof, Celery and products thereof, Soybeans and products thereof, Eggs and products of products thereof, Sulphur dioxide and sulphites.
VEGETARIAN:	Product is suitable for strict vegetarians.
IRRADIATION:	Product is not irradiated and does not contain any radioactive substances.
IONIZATION:	Product is not made from, nor does it contain, any ionized ingredients.
AUTHENTICITY:	Programme in place to ensure that product has not been subject to food fraud and product is subject to authenticity testing via a voluntary control programme i.e. SGF.
LABELLING:	Product label contains the following information: Product Name, Batch number, Production date, Shelf life, Drum number, Net weight, Storage conditions, Status of Allergens and Additives, Manufacturer name and address.
LOT CODE:	Each batch code is a unique number which is used for identification of a production lot. This is a consecutive running number which provides full traceability. This unique number is indicated on each Certificate of Analysis.
RELIGIOUS STATUS:	Kosher (Parev) and Halaal certified.
QUALITY DECLARATION:	Cloudy juice concentrates supplied by Ceres Fruit Processors (Pty) Ltd are of FOOD GRADE QUALITY. Production process is controlled by a certified FSSC22000 Food Safety Management System. Product is free from foreign matter and fit for human consumption, but needs to be diluted before use.

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