QUALITY AND FOOD SAFETY MANAGEMENT SYSTEM

CHARACTERIZATION AND LOGISTICS OF THE FINAL PRODUCT

Indumape Industrialização de Fruta, S.A.

CERTIFIED COMPANY ISO 9001:2015 FSSC 22000 V4.1

IQP Mod-P.CL/G

TECHNICAL SPECIFICATIONS PRODUCT

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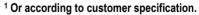
DEPT. PROD./QC

1 Designation: CLOUDY APPLE JUICE (NFC)

·	Designation. GLOOD! AFFEL SOICE (NI C)					
2	GENERAL PRODUCT CARACTERISTICS					
	TARGET	Brix¹ (ºBrix)	Acidity ² (w/w)	Turbidez³ (NTU)	Pesticides and Heavy Metals	Patulina (ppb)
		≥ 10.5	1.0 – 5.0	< 2.0	According AIJN	< 50
3	RAW-MATERIAL	Fresh and ripe apple				
4	PROCESS STEPS	Grinding Pressing Sedimentation Pasteurization				
5	CONSIDERED RISKS (HACCP)	Physical Chemical Biological				
6	CONTROL MEASURES	Process steps Temperature control				
7	USE	Industrial process and later use by consumer				
8	PACKAGING	Bulk: isothermal road tanker Drums: aseptic 210 kg metallic				
9	LABELLING	According to current legislation				
10	ADVISED STORAGE TEMPERATURE	Bulk: < 10°C Aseptic drums: room temperature				
11	TRANSPORT TEMPERATURE	Bulk: < 10°C Aseptic drums: room temperature				
12	SHELF LIFE	6 months at advised storage temperature				
13	MARKET	Food and beverage industry				

Halal and Kosher certified product

We confirm that this product does not contain GMO's ingredients and auxiliary substances. We confirm that this product does not contain allergens.



- ² (w/w) as malic acid to pH 8,1;
- ³ NTU (dilution to 11,5 °Bx);

Microbiological parameters: Total count < 100 ufc/g, Yeast and molds < 30 ufc/g, ACB absent.





REVISION: 04 REVISION DATE: 10/03/2020