

EVERA BY CITROSUCO PRODUCT SPECIFICATION

Title: GRINDED ORANGE PULP

Revision: 13 August 12, 2024

Material: EVPRBBFBEAB

1. PRODUCT DESCRIPTION

Grinded Orange Pulp is the unfermented but fermentable product obtained by suitable processes e.g. by milling the pulp without removing the juice, being preserved exclusively by physical means.

The product is made from sound and ripe oranges (*Citrus sinensis* varieties). It is free from additives, genetically modified organisms and allergens.

Spec code: Not applicable

2. PRODUCT SPECIFICATION

Analysis	Method Reference	Minimum	Maximum
Brix (corrected)	USDA	10.0	16.0
Ratio (*)	USDA	14.0	24.0
Color	Characteristic of the fruit		
Odor & Flavor	Characteristic fresh orange aroma and flavor		
Oil (% v/v)	Scott	-	0.0700
рН	USDA	3.5	4.2
Vitamin C (mg/l)	lodide/lodate-J.Koch	200	700
Viscosity (cP)	Brookfield	10,000	45,000
Reference analysis			
Fiber (g/100g) (**)	Min. 3.0		
Calorie (kcal/100g) (**)	33 - 50		
Microbiological Analysis	Method Reference	Minimum	Maximum
Total Plate Count (CFU/mL)	АРНА	N.A.	0
Yeast and Mold (CFU/mL)	APHA	N.A.	0

^(*) the ratio value can be negotiated with customer.

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^(**) Expected values - sample analyzed by recognized external lab.



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3. PACKAGING

Steel drum with 01 internal non-toxic poly-liners, 01 aseptic bag and 01 tamper evident seal. Net weight: 180 ± 1.5 Kg per drum.

4. LABELLING

Labels according to the applicable legislations.

5. STORAGE

In cold warehouse with temperature set-point for 0 to 4°C.

6. SHELF-LIFE

24 months, provided the storage conditions have been respected.

7. SAMPLING

To be defined.

8. DOCUMENTS

Pre-Shipment Sample: Not applicable.

Product Loading: Product model.

9. OTHER

The product must be kept in the original package.

The entire package must be used. Leftovers are not recommended.

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