

Organic certified blond orange cells

| | |
|----------------------------|--|
| BOTANICAL NAME | CITRUS SINENSIS (L.) |
| COUNTRY OF ORIGIN | ITALY |
| DESCRIPTION | The product is obtained only from the internal part of the fruit called "endocarp". |
| PROCESS DESCRIPTION | The cells of the processed blond oranges, are putted into steel pools, packed and stored in freezer at -18°C. No thermal treatment is done. |
| LAW | According to the CE Directive 2001/112/CE 20 December 2001. |

| PHYSICAL CHARACTERS | |
|---------------------|--------------------------------------|
| COLOUR | Orange to bright orange |
| SMELL | Typical of the Sicilian blond orange |

| ANALYTICAL PARAMETERS | | |
|------------------------------|---------------|-----|
| | Min | Max |
| BRIX (rif. a 20°C) | 10 | 13 |
| pH | 3 | 3,9 |
| Total bacteriological charge | <50.000 UFC/g | |
| Yeasts | <5.000 UFC/g | |
| Moulds | <500 UFC/g | |

| | |
|-------------------|---|
| PACKING | Sealed 25 kg buckets with plastic inside |
| SHELF LIFE | 18 months from production in the original whole packaging |
| STORAGE | Min. -18° C |

NOTE

- OGM FREE, no known allergens
- Certified according to CE reg. 2092/91 by Bioagricert. NOP and Bio Suisse on demand.

SOME DETAILS MAY CHANGE WITHOUT ADVISE

For more information: info@fprojects.com
 Tel: 0033 1 30 21 68 07 / 0033 685 40 36 20 Fax: 0033 1 39 51 53 74