

ORGANIC CERTIFIED CONCENTRATED BLOND ORANGE JUICE

Description

The product is resulting from the processing of 100% fresh organic oranges.

The raw material is clean, organic, freshly harvested, ripe and whole.

The product does not contain added thickeners, sugars, salt, colours, flavours, preservatives or other additives of any kind. The product is free of foreign material.

The finished product has a typical flavour, taste and smell of orange. Foreign taste and smell are absent.

Botanical species

Citrus sinensis

Certificate, origin, allergens

The product is certified by Bioagricert. NOP and Bio Suisse on demand.

The product is GMO free.

Origin 100% Italy.

No known allergens

Physic-chemical information

- Brix:	59-61
- Ratio:	10-14
- Relative density 20/20°C:	1,040–1,050
- Citric acid:	60–80 GPL
- L – Ascorbic acid:	400-500 mg/l
- Acidity (as anhydrous citric acid):	5,8–15,4
- Titrable acidity:	55 g/l
- L – malic acid:	2,5–2,9 g/l
- D – isocitric acid:	110-130 mg/l
- Ratio citric acid – isocitric:	100–1
- Formol index (0,1 N NaOH/100 ml):	15-26
- Glucose:	35-50 g/l
- Fructose:	35- 50 g/l
- Glucose – fructose ratio:	0,85–1
- Sucrose:	10–50 g/l
- Flavonoid glycosides:	500-1000 g/l
- Total pectin:	300–700 mg/l
- B – carotene:	< 7
- Pulp:	0,5-5
- Total plate count:	< 2/ml
- Total mould-yeast count:	< 2/ml

Nutritional values (%)

Energy:	185 Kcal
Fibre:	0
Cholesterol:	0
Fat:	0,5
Carbohydrates:	44,9
Proteins:	2,9

Shelf life

18 months if stored at -18° C in clean and suitable conditions

Packing & logistics (pallets of 120 x 120 cm)

Filled frozen into pre sterilized drum at -22/26 °C in 250 kg.

SOME DETAILS MAY CHANGE WITHOUT ADVISE

For more information: info@fprojects.com

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