

ORGANIC CERTIFIED MANDARIN CONCENTRATE

BOTANICAL NAME	CITRUS RETICULATA
COUNTRY OF ORIGIN	ITALY
DESCRIPTION	The product is resulting from the processing of 100% fresh organic mandarins. The raw material is clean, organic, freshly harvested, ripe, whole, fruit. No additives and foreign material.
PROCESS DESCRIPTION	The fruits are washed, brushed, pressed with FMC equipments. After filtering the juice is centrifugated in order to reduce the pulp content, pasteurized, concentrated under vacuum and stored in freezer at- 18°C.
Law	According to the CE Directive 2001/112/CE 20 December 2001.

PHYSICAL CHARACTERS

COLOUR	Orange to bright orange
SMELL	Typical of the Sicilian mandarin

ANALYTICAL PARAMETERS

	Min	Max
BRIX (rif. at 20°C)	59,50	60,50
Acidity (as an. Citric acid)	4,50	6,40
Ratio	9,50	13,50
Pulp	0,5	5
Ascorbic acid	350	500
pH	3	4
Total bacteriological charge	<100 UFC/g	
Yeasts	<50 UFC/g	
molds	<50 UFC/g	

NUTRITIONAL VALUES %

Energy	190 Kcal
Fibre	0
Cholesterol	0
Fats	1,2
Sugars	47
Proteins	5,9

PACKING	250 kg drums with plastic bag 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