

# PRODUCT SPECIFICATIONS

**Mak** The food  
Company

Product	ORANGE WHOLE FRUIT PUREE (COMMINUTED 1:1)	HS Code	2008.30.90	Version	5
Material Code	501.055	Product Code	ORA – 055	Date	26/12/2024

## Product description

Fruit is washed and rinsed before sorting. Buttons, leaves, twigs and any other foreign matter are removed. Fruit is cut in small pieces, heated and sieved.

Crushed whole, fresh, mature citrus fruit become in orange puree 1:1. This milling product is homogenized and is pasteurized and aseptically filled.

This product may have different levels of brix, acidity, pulp, depending on customers request according with characteristics of Spanish varieties.

Ingredients: Orange.

## Application

Use in drinks and beverages industries this kind of products is an important aid to get a good pulp level and freshness flavor. Dosage according to customers own recipe.

## Physical and Chemical Characteristics

Characteristics	Unit of measure	Parameters
Brix	% w/w	≥ 9
Acidity	% w/w CAA	0,4 – 1,0
pH	pH units	3,3 – 3,8
Viscosity	Cenco (cm in 60" at 25 °C)	4,0 – 8,0

## Sensorics properties (on RTD)

Characteristics	Specification
Color (visually)	Typical
Odour	Characteristic
Taste	Characteristic

## Microbiological Characteristics

Parameter	Unit	Specification
Total Viable Count	CFU/ml	< 100
Yeasts	CFU/ml	< 10
Molds	CFU/ml	< 10

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### Storage and packing information

Filling: Aseptic product.

Net weight: 220 Kg ( ± 1,5%)

Metal drum.

Shelf-life: 18 months.

Storage temperature: Should be storage at 1-10 °C to avoid changing color and taste and to maintain the organoleptic characteristics in the best way.

### Regulation

The product complies with the (EC) regulation No 396/2005 on residues of pesticides and with Regulation (EC) 2023/915 on contaminants.

Packaging material intended to come in contact with foodstuffs meets the requirements of European legislation in force.

This product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO.

Therefore, it does not require GMO-labelling according to European Regulations.

The product is free of ionization / radiation.

### Allergens Information

This product does not contain allergen substance according to *Annex II (Substances or products causing allergies or intolerances)* of the EU Regulations No 1169/2011.

### Remarks

This product is pasteurized, which means that vegetative microorganisms have been inactivated.

Spores however can survive a pasteurization. This will not cause a problem in our product if kept at storage conditions as indicated on our specification.

This product is prepared according to the general principles of food hygiene recommended by the Codex Alimentarius. It remains the responsibility of the customer to ensure that the use of the product and subsequent labelling in compliance with relevant legislation.

The permissibility of our product may be limited to certain applications. This product is not according to AIJN. This product may contain citric acid as pH regulator.

Due to raw material variations deviations from this specification may occur within good manufacturing practice to standardize our product.

Raw material for food Industry. Sales unit not intended for final consumer.

It's the duty of the user to ensure that the use of our product and the placing on the market of the food made with in complies with the local applicable legal requirements, taking also into consideration specific needs.

It replaces all previous version, and this specification will come into force with the acceptance of the contract without signature needed.

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### Nutrition declaration (per 100 g)

Energy	172 kJ /41 kCal
Total Fats	0 g
of which saturates	0 g
Carbohydrates	10,3 g
of which sugars	7,9 g
Fibre	2,0 g
Proteins	0,8 g
Salt	0 g

*\*Information obtained from food publications.*