PRODUCT SPECIFICATIONS					
				Mali	The food Company
Product	ORANGE CLOUDY 60 BRIX	HS Code	2008.30.90	Version	3
Material Code	501.093	Product Code	ORA – 093	Date	30/12/2024

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 and mature citrus. 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 extract, preservatives: sodium bisulfite.

Application

Use in drinks and beverages industries this king 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	≥ 60
Acidity	% w/w CAA	4,0 - 5,0
рН	pH units	4,0 Max.
SO ₂	ppm	1.000 - 1.400

Sensorics properties (on RTD)

Characteristics	Specification
Color (visually)	Typical
Odour	Characteristic
Taste	Characteristic

Microbiological Characteristics

Parameter	Unit	Specification
Total Viable Count	CFU/ml	< 300
Yeasts	CFU/ml	< 100
Molds	CFU/ml	< 100

Storage and packing information

Preserved product. Net weight: 260 Kg (±1,5%) Metal drum with plastic lid. Double polyethylene liners (food grade), fastened separately in a clean open-head steel drum. Shelf-life: 12 months. Storage temperature: Dry at T^a <25°C

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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 contain **sulphur dioxide and sulphites**, 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	1029 kJ /242 kCal
Total Fats	0 g
of which saturates	0 g
Carbohydrates	60,0 g
of which sugars	60,0 g
Fibre	0 g
Proteins	0,5 g
Salt	0,01 g

*Information obtained from food publications.