



Technical Specification of Concentrated Tangerine Juice

Product: Frozen Concentrated Tangerine Juice (*Citrus reticulata*)

R.N.E.: 05000832

R.N.P.A.: 05009705

Nº Revision	Come into effect	Description
00	18/8/2023	It comes into effect

TECHNICAL DATA

DESCRIPTION:

Unfermented juice, obtained from healthy, ripe and clean *Citrus reticulata* (tangerine) fruits, pasteurized and concentrated in a T.A.S.T.E. type evaporator. (thermally accelerated short time evaporation) with 3 effects and 5 steps. It does not have additives or aggregates.

The product is suitable for human consumption and is free of foreign matter, toxic substances and pathogenic germs that can cause health disorders.

ORGANOLEPTIC CHARACTERISTICS

Aroma and flavor:	Typical of fresh tangerines.
Colour:	-
Appearance	viscous liquid

PHYSICOCHEMICAL CHARACTERISTICS

Refractometric Brix	64 ± 1 (20°C)
Corrected Brix	65 ± 1 (20°C)
Reconstituted Brix	10 ± 0,2
Acidity	3,00 a 6,50 p/p como ácido cítrico anhidro (pH 8,1)
% Pulp suspended in juice	> 6 % v/v
pH of Concentrated juice	3,00 - 4,00
Ratio	9,8 - 22,0
Reconstituted to 10 °Brix	
Amino nitrogen	18,00 - 30,00
Vitamin C	18,00 - 42,00
Retained pulp	< 10 in 20 mesh
Foreign materials	Absence

MICROBIOLOGICAL COUNT

Total count:	Max. 1000 ufc/g
Mould:	< 10 ufc/g
Yeast:	Max. 100 ufc/g
Total coliforms:	Not detected
<i>Escherichia Coli</i> :	Not detected

PRESENTATION

The product is presented in reconditioned 200 l barrels, with double bags closed with seals. Each barrel contains 260 kg of juice. The barrels are metal, with removable lids sealed with codes, suitable for packaging citrus juice. They have an external coating of bakeable synthetic enamel and a sanitary internal coating. The bags are made of low-density polyethylene, 80 microns thick. They are food grade, pigment-free and printing-free.

LABEL

The barrels are identified with the following labels:



SHELF LIFE

The shelf life of concentrated juice is 24 months from its production, stored at -18°C. Shelf life of the product is referred to its microbiological stability. Towards the end of the product's useful life it may undergo slight modifications.

TRANSPORT

Under the same conditions as storage

LEGAL REFERENCES

Código Alimentario Argentino Chapter XII, Artículo 1046 - (Res. 2067, 11.10.88) and Article 1047 - (Res 2067, 11.10.88). Codex Stan 64-1981

QUALITY PROTOCOL

Mandatory for each item, established in the concentrated juice production part.

Brisa M. Ceroleni
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