



## DESCRIPTION

Clementine cells made from the fruits of *Citrus reticulata* suited for preparation of clementine juice. The product is made exclusively from the edible part of the named, sound, ripe and fresh fruit which is suitable for consumption and is suitable for production of fruit juices. The product is pasteurized, aseptically packed and stored under chilled conditions.

Origin of the fruit: Spain.



## ANALYTICAL SPECIFICATIONS

PARAMETER	TARGET	MIN.	MAX.
°Brix (refractometric)	11	8	13
Acidity (as gr. a.c.a/ 100 ml)	Depending on brix and ratio		
Ratio	XX	9	2X
PH	-	3.2	4
% Cells (*)	-	X	-
Defects	-	-	10
(*) Analytical Methods: Performed using...			

## MICROBIOLOGICAL PARAMETERS

PARAMETER	MIN.	MAX.
Total count (cfu/ml)	-	10
Yeasts (cfu/ml)	-	0
Moulds (cfu/ml)	-	0

## ORGANOLEPTIC CHARACTER

- Appearance: typical without foreign particles
- Colour: Pale yellow to deep orange-reddish.
- Aroma: characteristic, fresh, aromatic, pure without foreign smell.
- Flavour: Typical, fresh, aromatic, fruity, pure without foreign taste.

## PACKAGING



200 Kg



- Sales unit: 200Kg of pulp in aseptic bag inside a conical drum.
- Gross weight/unit: 215 Kg.
- Net weight/unit: 200 Kg.
- Outer packaging: conical drum.
- Inner packaging: Aseptic bag, with clear transparent liner.
- Pallet size: 120 x 120 cm.
- Number drums per pallet: 4 drums grouped with stretch film.
- Product label: drums are labeled with three EAN128 labels.
- Description of the batch number: Product order and year.

Draft Specification: please send an email to: [zuvamesa@zuvamesa.com](mailto:zuvamesa@zuvamesa.com) for further details.