



**SICILIAN TAROCCO FROZEN BLOOD ORANGE PUREE NFC** June 2014

The puree is made from sound and ripe fruits of Citrus sinensis, Sicilian variety Tarocco. It is obtained from the first extraction of the endocarp of the fruit by in-line extractors. The juice is 100% natural in compliance with the AIJN "Code of Practice", not pasteurised or gently pasteurized and produced according to the HACCP and Good Manufacturing Practice guideline, including quality checks and traceability. The product is GMO-free.

**Chemical, Physical and Sensorial Characteristics**

**Values referred to Single Strength at 11,2 °Brix**

<b>Brix not corr., at 20 °C, °Brix</b>	12,1°
<b>Ratio</b>	10,61
<b>Acidity (ACA g%)</b>	1,14
<b>Pulp on centrifuge (3000rpm/10'), % v/v</b>	10
<b>Anthocyanins, mg/l</b>	515
<b>Vitamin C, mg/l</b>	757
<b>Colour</b>	Red up to ruby red
<b>Taste</b>	Fruity, typical of fresh blood orange, free from off-flavour

**Packaging**

<b>Packaging</b>	Plastic pail of 17 kg net.
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**Storage Recommendations & Shelf Life**

<b>Temperature</b>	At - 20°C
<b>Shelf Life</b>	24 months (Frozen unpreserved product)
<b>Best Before Date</b>	30 May 2016
<b>Batch Code</b>	225/14A

Once the product is defrosted, we suggest to use it immediately.

SGF (Sure Global Fair)  
Revision date: 27/05/2014