



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification

Product: Apple Juice NFC (aseptic)	Last Update: 31/01/2023	Product Code: APP009
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ORIGIN: Germany, Poland, Austria

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. Juice content conforms to the AIJN Code of Practice.

INGREDIENTS Apple Juice 100%, Ascorbic acid

PACKAGING Bag in the box (2x10L aseptic bag in box)

ORGANOLEPSIS A light yellow to yellow-brown coloured turbid liquid characteristic of ripe apple. Free from off-notes and adverse flavours.

MICROBIOLOGICAL Commercially sterile.

ANALYTICAL

pH	≤4
Brix (uncorrected, 20C)	≥ 10

SHELF LIFE Ambient: 6 months from manufacture;
Chilled: 9 months from manufacture;

TRACEABILITY INFO Production Date (as Julian Code) or Best Before Date + Lot Number.

STORAGE CONDITIONS Store ambient between +5°C and +22°C, Chilled environment between 0°C and +5°C.

MICROBIOLOGICAL

Organism	Maximum
TVC @ 30°C	1 x 10 ²
Yeasts	1 x 10 ¹
Moulds	1 x 10 ¹

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NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of apple juice typically contains: -

Parameter	Value per 100g
Energy – kcal	37
Energy – kJ	157
Fat	<0.1g
-as saturates	<0.1g
Carbohydrate	9.7g
- as sugars	9.7g
Fibre	<0.1g
Protein	0.2g
Salt	7.5mg

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GMO DECLARATION

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 


Date: 31st January 2023

IRRADIATION POLICY

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2023

COSHH Data

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruit wear gloves.

Care should be used when lifting full cases of product.

There are no other perceived COSHH implications regarding the use of frozen fruits.

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FOOD INTOLERANCE

Food Intolerance Data				
Does the material supplied contain any of the following? (NO) Absent, (YES) Present				
Allergen	NO / YES		Reason for presence if YES	
Milk & Milk Derivatives	NO			
Egg & Egg Derivatives	NO			
Animal Products (*)	NO			
Fish/Shellfish/Crustations/Molluscs	NO			
Cereals (**)	NO			
Gluten	NO			
Yeast/Yeast Extract	NO			
Soya/Soya Derivatives	NO			
Fruit & Fruit Derivatives	Yes		Apple 100%	
Beef & Beef Products	NO			
Pork & Pork Products	NO			
Lamb & Lamb Products	NO			
Poultry & Poultry Products	NO			
Legumes	NO			
Peanuts	NO			
Sulphite >10ppm	NO			
MSG	NO			
BHA / BHT	NO			
Benzoates	NO			
Glutamates	NO			
Azo & Coal Tar Dyes	NO			
Added Colour	NO			
Added Flavour	NO			
Preservatives	NO			
Antioxidants	NO			
Added Salt	NO			
Nuts/Nut Oils	NO			
Caffeine	NO			
Sesame Products	NO			
Garlic	NO			
Poppy Seeds	NO			
Mustard	NO			
Celery/Celериac	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.				
Is this product Suitable for:				
Vegans	Yes (Not certified)	Vegetarians	Yes	Organic No
Halal	Yes (Not certified)	Kosher	Yes (Not certified)	

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FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
E300	Ascorbic Acid	Apple	antioxidant	antioxidant	Trace

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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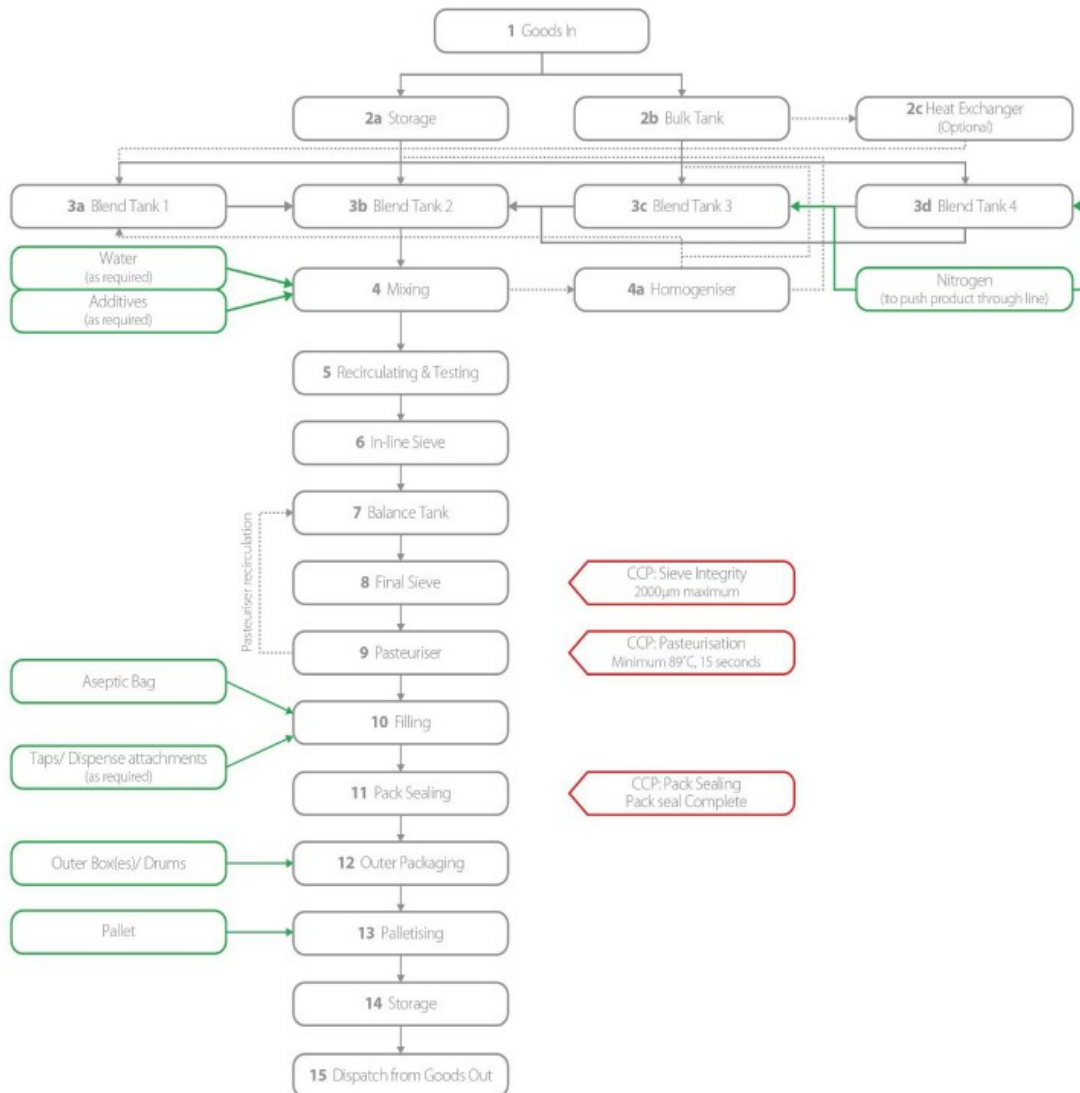


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PROCESS INFORMATION

PROCESS FLOW CHART*

*Note: this is a generic flow chart which does not refer to any specific production site.



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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
4	1	31/01/2023	New Entry	F. Soares

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