



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: Cranberry Juice Concentrate – 65 Brix	Last Update: 31/01/2026	Product Code: CRA003
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ORIGIN: Canada, Chile, Finland, USA, Sweden

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 Cranberry Juice 100%,

PACKAGING Drums

ORGANOLEPSIS A light red to dark red coloured turbid liquid characteristic of the fruit. Free from off-notes and adverse flavours.

MICROBIOLOGICAL Commercially sterile.

ANALYTICAL

pH	1.70 – 2.30
Brix (uncorrected, 20C)	64.0 – 66.0

SHELF LIFE 24 months from packaging

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

STORAGE CONDITIONS Store frozen @ <-18C

MICROBIOLOGICAL

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

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
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NUTRITIONAL INFORMATION

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

100g of cranberry typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	46	USDA Release 21
Energy - kJ	194	USDA Release 21
Moisture	87.1g	USDA Release 21
Carbohydrate	12.2g	USDA Release 21
- as sugars	3.5g	USDA Release 21
- as polyols	0.0g	USDA Release 21
- as starch	0.0g	USDA Release 21
Fat	Trace	USDA Release 21
- as saturates	0.1	USDA Release 21
- as mono unsaturates	0.02g	USDA Release 21
- as poly unsaturates	0.05g	USDA Release 21
Protein	0.4g	USDA Release 21
Fibre	4.6g	USDA Release 21
Sodium	2mg	USDA Release 21
Vitamin A	60µg	USDA Release 21
Vitamin B6	0.06mg	USDA Release 21
Vitamin B12	0.0µg	USDA Release 21
Vitamin C	13.3mg	USDA Release 21
Vitamin D	0.0µg	USDA Release 21
Vitamin E	1.2mg	USDA Release 21
Thiamin	0.12mg	USDA Release 21
Riboflavin	0.02mg	USDA Release 21
Niacin	0.101mg	USDA Release 21
Folic Acid	1µg	USDA Release 21
Biotin	µg	USDA Release 21
Pantothenic Acid	0.295mg	USDA Release 21
Calcium	8mg	USDA Release 21
Phosphorus	13mg	USDA Release 21
Iron	0.25mg	USDA Release 21
Magnesium	6mg	USDA Release 21
Zinc	0.10mg	USDA Release 21
Iodine	µg	USDA Release 21
Potassium	85mg	USDA Release 21

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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 2026

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 2026

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		Cranberry 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.				
<u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u>				
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

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 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

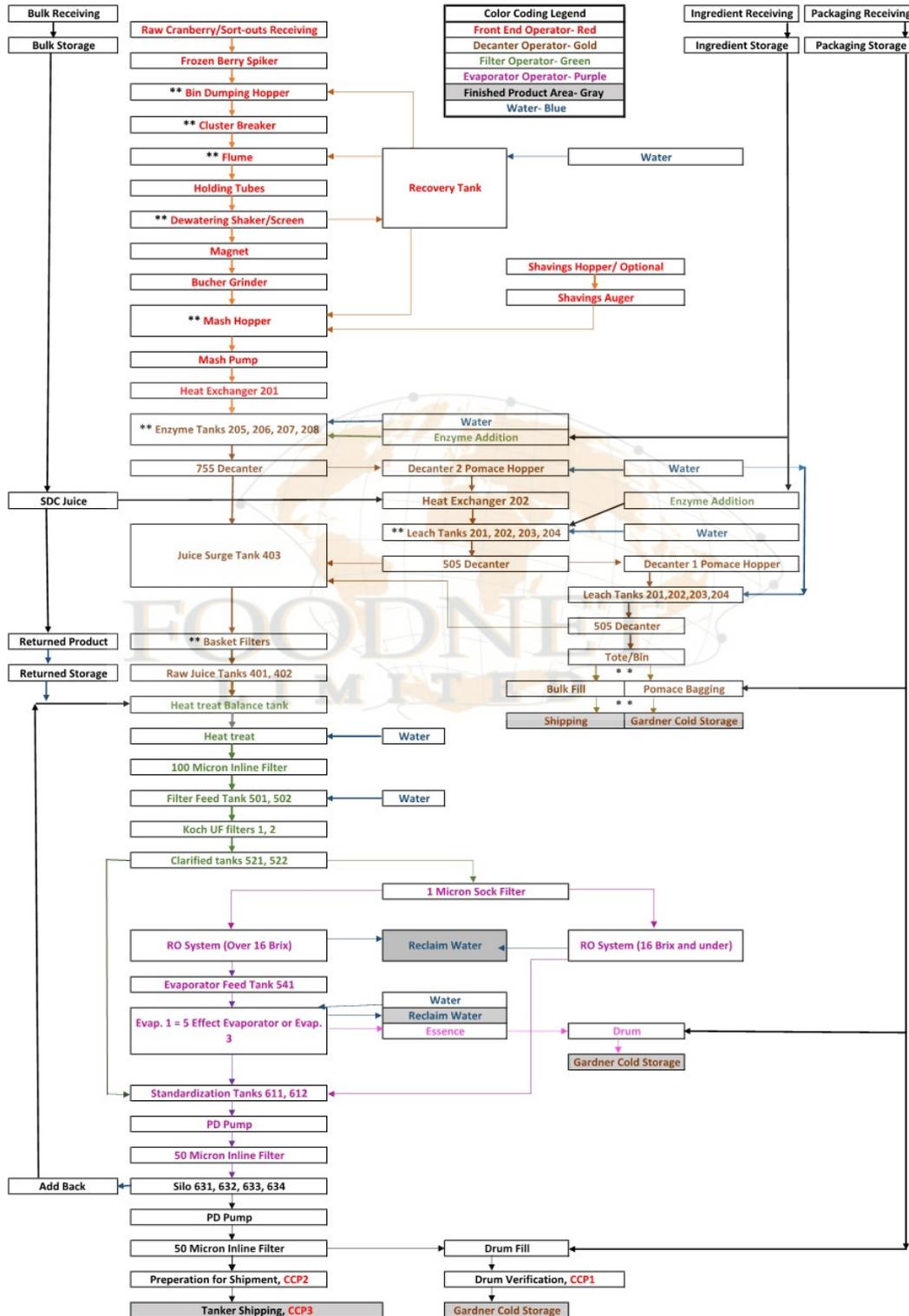
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PROCESS INFORMATION

PROCESS FLOW CHART*



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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
4	1	31/01/2023	New Entry	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares

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