

**General Information**

<b>Product Name</b>	Kulana Orange Juice
<b>Legal Name</b>	Orange Juice from concentrate
<b>Net Quantity</b>	1 Litre e
<b>Supplier</b>	P. Mulrine and Sons Donegal Road Ballybofey Co. Donegal Ireland
<b>Specification Contact</b>	Eimear Crumlish Phone: +353 74 9131009 Email: <a href="mailto:ecrumlish@mulrines.ie">ecrumlish@mulrines.ie</a>
<b>Ingredients declaration</b>	Orange Juice from Concentrate (100%)
<b>Appearance</b>	Natural orange in colour, liquid
<b>Aroma</b>	Citrus orange aroma
<b>Texture</b>	Liquid
<b>Flavour</b>	Citrus orange with no off-flavours

**Recipe Information**

Ingredient	Grade/Specification	Source
Orange Concentrate	65° Brix ± 1.0°. Conforms to AIJN COP.	Approved Supplier
Water	Mains supplied potable water. Conforms to all national and EU regulations.	Donegal County Council

**Nutrition Information as per packaging**

Typical Values	per 100ml	per 200ml
Energy	173kJ 41kcal	346kJ 82kcal
Fat	<0.5g	<0.8g
of which saturates	<0.1g	<0.1g
Carbohydrate	8.9g	17.8g
of which sugars	8.9g	17.8g
Fibre	<0.5g	<0.5g
Protein	0.7g	1.4g
Salt	<0.01g	<0.01g
<b>Vitamins</b>		
Vitamin C	32mg (40% RI)	64mg (80% RI)

**Additional non-label nutrition information**

Typical Values	per 100ml
n/a	

**Reference Intake Information (not declared on pack)**

	RI	Per 200ml	%RI
<b>Energy</b>	8400kJ/2000kcal	346kJ/82kcal	4%
<b>Fat</b>	70g	<0.8g	<1%
<b>Saturates</b>	20g	<0.1g	<1%
<b>Sugar</b>	90g	17.8g	20%
<b>Salt</b>	6g	<0.01g	<1%

**Allergen Information**

This product is manufactured in an allergen-free facility. It does not contain allergens stipulated in the Food Information for Consumers Regulation (EU 1169/2011)\* or other known allergens.

\*Cereals containing gluten, crustaceans and products thereof, eggs and products thereof, fish and products thereof, peanuts and products thereof, soybeans and products thereof, milk and products thereof, nuts, celery and products thereof, mustard and products thereof, sesame seeds and products thereof, sulphur dioxide and sulphites, lupin and products thereof, molluscs and products thereof.

**Free From**

This product is free from allergens, artificial flavours, artificial colours, sweeteners, benzoates, glycyrrhizinic acid or its ammonium salt, caffeine, phytosterols, phytosterol esters, phytosterols, phytosterol esters, yeast, hydrogenated oils, palm oil and MSG.

**Additives and Sweeteners**

This product does not contain additives.

This product does not contain sweeteners.

**Legally Required Statements**

None

**Dietary Information**

This product is suitable for vegetarians, lacto-ovo vegetarians and vegans. The product is not suitable for Halal or Kosher diets.

**GMO Statement**

This product does not contain GMOs or ingredients derived from GMO material.

**Novel Materials**

This product does not contain novel materials or ingredients derived from novel ingredients.

**Ionising Radiation**

This product is not subjected to ionising radiation, nor does it contain ingredients which have been subjected to ionising radiation.

**Storage Instructions**

Store in a cool, dry place. Once opened, keep refrigerated and consume within 3 days. Best served chilled. Shake well before opening. For Best Before End see top of pack.

**Durability, Product Coding and Traceability**

Shelf Life from manufacture	9 months from date of production
Date and batch coding as shown on packaging by example	Dec 20 41319B8 Dec 20 – Best before Date, 4 – 4 <sup>th</sup> day of week, 13 – 13 <sup>th</sup> week of year, 19 – year 2019, B – Machine Identity 8 – 8 <sup>th</sup> reel of paper.

**Packaging Specification**

<b>Primary Packaging</b>	Carton: paperboard of multilayer type laminated with aluminium and coated with polyethylene on both sides with plastic recap.
<b>Secondary Packaging</b>	Corrugated outer tray Shrink wrap, polyethylene
<b>Tertiary Packaging</b>	Wooden pallet Pallet wrap, polyethylene

## Quantity Control

Nominal Quantity	Average
Declared Quantity	1 Litre e
E Mark	Yes
Text height	Minimum 6mm
E Mark height	Minimum 3mm
Drained Weight	n/a

## Quality Control

Parameter	Target Value	Tolerance ±	Frequency
Brix	11.3°	0.1°	Hourly
Density	1.0455	n/a	Per batch
Temperature	<25°C	n/a	Hourly
Weight	1076g	5g	Hourly

## Laboratory Control

Test	Target	Method	Frequency
Yeasts and Moulds	<1 cfu/ml	Pour plate	Start, middle and end of production run
Lactic Acid Bacteria	<1 cfu/ml	Pour plate	Start, middle and end of production run
TVC	<1 cfu/ml	Pour plate	Start, middle and end of production run
Coliforms	absent	Pour plate	Per batch

Note: Please refer to HACCP documentation for treatment/processing details

<p><b>Specification Approval</b></p> <p><b>Signed:</b> Eimear Crumlish</p> <p><b>Position:</b> NPD and Specification Technologist</p> <p><b>Date:</b> 13/12/19</p>
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