



Produce by Cape Fruit Processors (Pty) Ltd
Canned Red grapefruit cell sacs

Product Spécification and Information

Product description: Canned Red grapefruit cell sacs Product is produced from the red grapefruit variety. Only sound and fully ripe fruit is used. The products is manually peeled and cut with knives. The fruit is segmented into cell sacs, canned, seamed, pasteurized, cooled and stored. The processes a closely monitored and verified to ensure the required temperature, time and GMP'S are adhered to.

Category: Peeled fruit used as primary product for juices and confectionary.

Product code : 01GFSACC3SR

1. Chemical and physical specifications.

Brix refractometer	10.0 – 12.5
Added calcium lactate	0.2%
pH	3.0 – 3.5
Segment size (mm)	4.0 – 9.0
Segment weight (g)	<10 g
Foreign material (impurities)	Black spots <5 mm – less than 5 per can. Other <5 mm – none Black spots and other >5 mm – none
Natural impurities	Seeds >10 mm – less than 10 per can Seeds <10 mm – less than 50 per can Strings >10 mm – less than 50 per can. Membranes/inner skin > 10 mm – less than 50 per can

2 . Microbiological specifications

Total plate count (cfu/g)	<1
Yeast and mould (cfu/g)	<1
E coli (cfu/ g)	Absent

3. Sensory specifications

Color	Deep pink/ reddish
Appearance	Shape- mainly typical of juice sacs
Taste/ flavor	Typical grapefruit, no off flavors

4. Ingredients for concentrate

Red grapefruit cell sacs (Star ruby), sucrose, calcium lactate (processing aid)

5. Packaging

>1 700 g	Drained weight per can
>3 000 g	Net weight per can
Per carton	3 x 6 cans
Per 20 feet container	1 000 cartons without pallets

6. Shelf life

Twenty four months (unopened) at ambient temperature in ventilated covered area under hygienic storage conditions.

