



**Produce by Cape Fruit Processors (Pty) Ltd**  
**Canned Orange segments**  
**Product Specification and Information**

**Product description: Canned orange segments**

Product is produced from the Valencia variety. Only sound and fully ripe fruit is used. The products is manually peeled and cut with knives. The fruit is segmented, 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 :01ORSEGC3M

**1. Chemical and physical specifications.**

Brix refractometer	14.0 – 18.0
Added calcium lactate	0.5%
pH	3.2 – 3.8
Acidity %	0.5 – 1.5
Segment size (mm)	4.0 – 9.0
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	Yellow / orange
Appearance	Shape- mainly typical of citrus segments
Taste/ flavor	Typical orange , no off flavors

**4. Ingredients for concentrate**

Orange fruit, 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.

