



Produce by Cape Fruit Processors (Pty) Ltd
IQF Red grapefruit segments

Product Spécification and Information

Product description: IQF Red grapefruit segments

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 and frozen with food grade liquid nitrogen. 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 :01GFSEGG15SR

1. Chemical and physical specifications.

Brix refractometer	>8.5
% Acidity as citric acid at pH 8.1	<1.5
Ratio – Brix corrected / acid	>6.5
Segment size (cm)	10.0 – 14.0
Segment weight (g)	5.0 – 15.0
Foreign material (impurities)	Black spots <5 mm – less than 5 per carton. Other <5 mm – none Black spots and other >5 mm – none
Natural impurities	Seeds >10 mm – less than 5 per carton Seeds <10 mm – less than 150 per carton Strings >10 mm – less than 8 per carton Membranes/inner skin > 10 mm – less than 8 per carton

2 . Microbiological specifications

Total plate count (cfu/g)	<30 000
Yeast and mould (cfu/g)	<3 000
E coli (cfu/ g)	Absent

3. Sensory specifications

Color	Deep pink/ reddish
Appearance	Shape typical of segments. Firm texture, no handling damage.
Taste/ flavor	Typical grapefruit, no off flavors

4. Ingredients

Red grapefruit segments (Star ruby)

5. Packaging

Cartons	Open head carton with two food grade polyethylene bags. Open top bags are individually closed. Cartons are sealed with tape, palletized and wrapped.
15 kg	Net weight per carton
40 feet reefer container	1333 cartons

6. Shelf life

Thirty-six months (unopened) at maximum minus 18°C under hygienic storage conditions. One week (opened) under hygienic conditions at maximum minus 18°C.

