



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

**Product Spécification and Information**

**Product description: IQF Red grapefruit balls**

Product is produced from the red grapefruit variety. Only sound and fully ripe fruit is used. The product is manually peeled. The fruit is 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 juice and confectionary.

Product code :01GFBALQ15SR

**1. Chemical and physical specifications.**

Brix refractometer	>8.0
% Acidity as citric acid at pH 8.1	<1.5
Ratio – Brix corrected / acid	>6.5
Ball size (cm)	Approximately 4.0 – 10.0
Foreign material (impurities)	Black spots <5 mm – less than 5 per carton. Other <5 mm – none Black spots and other >5 mm – none

**2 . Microbiological specifications**

Total plate count (cfu/g)	<50 000
Yeast and mould (cfu/g)	<3 000
E coli (cfu/ g)	Absent

**3. Sensory specifications**

Color	Deep pink/ reddish
Appearance	Shape typical of peeled grapefruit. 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**

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

