



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

Product Spécification and Information

Product description: IQF White grapefruit segments

Product is produced from the white grapefruit variety. Only sound and fully ripe fruit is used. The products are 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 juice and confectionary.

Product code :01GFSEGG15M

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 | Light straw / yellowish |
| Appearance | Shape typical of segments. Firm texture, no handling damage. |
| Taste/ flavor | Typical grapefruit, no off flavors |

4. Ingredients for concentrate

White grapefruit segments (Marsh)

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

