

## Specification

260871701681 Gingerjuice organic cloudy NFC  
lemon juice organic acidified



Version	701681 - 1
Created on	01.07.19
Created by	REGINA.GOETZ
Changed on	04.12.20
Changed by	REGINA.GOETZ
Status	Certified
Printed on	08.01.21
User	oliver.ielpo

## Product Information

Trade Name	Ginger juice organic with lemon juice organic acidified
Description	The vegetable juice is a cloudy liquid, prepared from sound, clean vegetables by mechanical means. To adjust pH-value lemon juice is added.
Application	for subsequent producing food industry
Fruit-/Vegetable content	100 %
Concentration Factor	1
Ingredients	97,0 % ginger juice organic; 3,0 % lemon juice organic
Appearance	homogenous, turbid liquid
Product colour	yellow
Taste	typical, without off-taste

## Physico-chemical Parameters

Brix	2.0 -	5.9 °Brix	Brix measurement Refractometer
Brix corrected	2.0 -	6.0 °Brix	Brix corrected
pH value	4.3 -	4.5 -	pH measurement
Acidity as CA pH 8.1	2.0 -	6.0 g/kg CA	Acidity measurement pH 8.1
Acidity as TA pH 7.0	2.0 -	6.0 g/kg TA	Acidity measurement pH 7.0

## Nutritional Values (calculated according to EU legislation)

Energy	54.4 kJ/100g
Energy	12.9 kcal/100g
Protein	0.22 g/100g
Carbohydrates	2.38 g/100g
Sugar	2.29 g/100g
Fat	0.17 g/100g
Saturated fatty acids	51 mg/100g
Dietary fibre	0.091 g/100g
Salt	7.6 mg/100g

## Microbiology

### Aseptic filling

Coliforms		0 cfu/g	Poured plate method
Total plate count	max.	100 cfu/g	Poured plate method

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Yeasts	max.	10 cfu/g	Poured plate method
Molds	max.	10 cfu/g	Poured plate method
<b>Non aseptic filling</b>			
Coliforms		0 cfu/g	Poured plate method
Total plate count	max.	1000 cfu/g	Poured plate method
Yeasts	max.	100 cfu/g	Poured plate method
Molds	max.	100 cfu/g	Poured plate method

### Packaging, Storage, Shelf Life (only valid for unopened packaging)

Packaging	Filling	Storage	Total Shelf Life
Bag in box	Aseptic	chilled (0-10°C)	24 month(s)
Steel drum	Aseptic	chilled (0-10°C)	24 month(s)
Tank lorry	Non aseptic	chilled (0-10°C)	5 day(s)

### Guide Lines

The product complies with EC directive on organic production of agricultural products in force and subsequent amendments.

Regarding product authenticity, pesticides, contaminants and radiation the product is in accordance with European legislation in force.

Materials and articles intended to come into contact with foodstuffs meet the requirements of European legislation in force.

According to European legal requirements neither GMO nor allergen labeling is necessary.

An up-to-date list of relevant European directives and regulations regarding above mentioned items is available.