

KIRIL MISCHEFF GROUP

IMPORTERS, STOCKHOLDERS & DISTRIBUTORS OF QUALITY FOOD PRODUCTS
SUPPLIERS TO MANUFACTURING, FOODSERVICE & RETAIL TRADES

Lye-peeled Marsh Grapefruit Segments Specification

1. PURPOSE

The purpose of this document is to outline the final product specification of Canned Marsh Grapefruit Segments.

2. SCOPE

This specification covers the Marsh Grapefruit Segments packed in various can sizes.

3. SPECIFICATION

3.1 Description

3.1.1 Product Description

High quality marsh grapefruit segments, which, on albedo and membrane removal, give a product that is closely comparable in colour, appearance, aroma and flavour to fresh, marsh grapefruit segments in juice, light or heavy syrup.

3.1.2 Process Description

The whole grapefruit is peeled of the flavedo by hand, as well as the albedo beneath. Membrane beneath the albedo is removed by low dilute acid and base. The process must meet the approval of “Good Manufacturing Practices” and HACCP principles.

3.2 Authentication

The product is manufactured solely from wholesome and mature Marsh grapefruit of the *Citrus paradisi* variety and is not modified or adulterated in any way by the addition of colourants, preservatives, or any additives.

3.3 Application

- Dessert
- Breakfast Fruit

3.4 Specific Quality Requirements

3.4.1 Organoleptic

3.4.1.1 Appearance - Must be reasonably free from defects such as dark Specks, extraneous vegetable matter or any other such material.

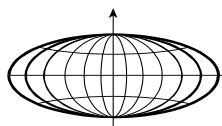
All specifications shall be considered agreed unless notified within 4 weeks from receipt

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Revision: 1.0

Specification No A0962

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3.4.1.2 Colour -The segments product must bear a light-yellow colour, typical of fresh Marsh grapefruit segments that are free from adverse enzymatic browning.

3.4.1.3 Flavour and Aroma - The grapefruit segments must show the true characteristics of Marsh grapefruit flavour, free of deterioration, burnt and /or any other foreign or off-flavours.

3.4.2 Chemical Tolerances

Brix (by refractometer @ 20° Centigrade)	:	9 – 13° (Juice Pack)
	:	14 – 16° (Light Syrup)
	:	17 – 20° (Heavy Syrup)
pH	:	≤ 3.3

3.4.3 Physical Tolerances

Head Space	:	4 – 6mm
Vacuum	:	≥ 17 pKa (Average)
% Wholeness - Fancy Grade	:	75% (Average)
- Choice Grade	:	60% (Average)
- Standard Grade	:	50% (Average)

3.4.4 Packaging

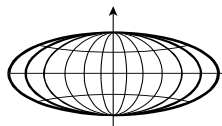
Can Size (Common Name)	Dimensions (mm)	Average Net Mass (grams)		Average Drained Mass (grams)	
		Heavy Syrup	Light Syrup & Juice	Heavy Syrup	Light Syrup & Juice
8oz	65 x 79	220	220	118	118
A1	65 x 102	285	285	157	157
N1M	73 x 111	420	411	224	224
N1M (15oz)	73 x 111	425	425	224	224
A2	83 x 116	570	540	290	290
43oz	99 x 178	-	1250	-	648
46oz	99 x 178	-	1304	-	780
A10	153 x 178	3060	3000	1650	1650

3.4.4.1 Grapefruit Segments to be packed in clean cans that have been tested for can faults or defects prior to use.

3.4.4.2 Can Coding - each can must be marked with:

- Product Code
- Production date
- Time/Period Code
- Plant of origin

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3.4.5 Microbiological Tolerances

There shall be no visible mould growth. To be free of all pathogenic micro-organisms and their toxic metabolites. Otherwise, product is packed to commercial sterility.

3.5 Storage

Canned product must be stored at ambient conditions. Cover and refrigerate in a non-metallic container once opened.

3.6 Shelf-life

BBE date ink-jetted at end of can.
2 years from date of production.

3.7 Ingredients

Juice pack:

Ingredient	%	% without calcium chloride
Grapefruit segments	55	55
Grapefruit Juice	44.89	45
Calcium chloride	0.11	0

Light Syrup pack:

Ingredient	%	% without calcium chloride
Grapefruit segments	55	55
Water	35.01	35.12
Sugar	9.88	9.88
Calcium chloride	0.11	0

3.8 Nutritional Information

	Grapefruit in juice	Grapefruit in light syrup
Typical values	per 100g	
Energy (kJ)	138 kJ	277 kJ
	32 kcal	60 kcal
Fat	<0.5g	<0.5g
of which saturates	<0.1g	<0.1g
Carbohydrates	7.3g	15.5g
of which total sugars	7.3g	15.5g
Fibre	<0.5g	0.6g
Protein	0.6g	<0.5g
Salt	<0.01g	<0.01g

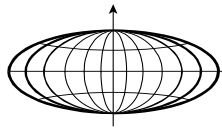
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