

SISTEMA INTEGRADO DE GESTIÓN		
	FINAL TECHNICAL SPECIFICATION	Aprobado: Q+D/RM
	REFRESHING OF RED FRUIT JUICE WITH SUGAR AND SWEETENERS "ANGRY BIRDS"	Fecha: 25/09/14
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TECHNICAL DATA

DENOMINATION: REFRESHING DRINK OF RED FRUIT JUICE DRINK WITH SUGAR AND AND SWEETENERS. "ANGRY BIRDS RED". Juice content: 15% minimum

INGREDIENTS: Water, fruit juice from concentrate (15%) (grape, strawberry, raspberry, and redcurrant in varying proportion), sugar, acidifier (citric acid), elderberry and chokeberry, sweeteners (sucralose and acesulfame K), vitamins A and E and flavouring.

NUTRITIONAL INFORMATION:

Nutrition Facts	
Per 100 mL	
Calories (kJ)/(kcal)	96/23
Proteíns (g)	0,1
Total Carbohydrate (g)	5,4
Sugars (g)	5,1
Fats (g)	0,03
Saturated fat (g)	0,0
Fiber (g)	0,3
Sal (g)	0,025

FORMAT: All formats

RAW MATERIAL CONTROL: Test of samples by entry date to the factory and production batch, according to instructions in "Entry Control" and "Production Process Control" manuals.

PRODUCTION PROCESS: The mixture is prepared in stainless steel tanks. Previously, the operative makes a visual and organoleptical checking of the raw material. Any anomaly observed would be informed to the Quality Control Department.

Once the °brix and the acidity are adjusted, the product goes to a deaerator and pasteurization process. The filling is done at room temperature in an aseptic circuit (for brick), or at hot temperature (for glass bottles). Then the product goes to the labelling area (only for glass bottles), and then regrouping, packaging and palletizing.

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PRODUCTION TESTS

1. Raw material: analysis of pH, acidity, °brix and organoleptic.
2. Production process: test of vacuum in the deaerator and temperature of pasteurization, filling and cooling of the product. Organoleptic control online. Test of closures and statistical control of actual content.

FINISHED PRODUCT FEATURES

a) Physical and chemical

Degré Brix	5,50 - 5,70
Acidity (g a.c.a./ 100 ml)	0,250 - 0,350
Density (g/ml)	1,0187 g/ml

b) Microbiological

Mesophilic aerobics	< 1 u.f.c./ml.
Molds and yeasts	< 1 u.f.c./ml.

QUALITY CONTROL OF THE FINISHED PRODUCT


The finished product has to pass the following tests:

1. Effective content control.
2. Control of pH, °brix, acidity, formol index and vitamin C.
3. Organoleptic control.
4. Closures of the cartons and vacuum (glass bottles).
5. Monitoring at 37°C according to statistical sampling of production.
6. Microbiological control for impedance, aseptic production cycles.

CODIFICATION: The preferred consumption is 12 months from the production date, which is showed in the upper side of the pack with “dd mm yy” format. The batch is identified according to the Established Standards.

QUARENTINE: For non-aseptic lines, the product is kept in quarantine 4 days (3 with heater and one day at room temperature). In aseptic production, the product has a 3-day quarantine (impedance control) and also parallel samples at 37 °C.

In the heater we do the follow up of the samples in incubation at 37 °C. Then, we keep them one day at room temperature and we analyse the °brix, pH/T^a, vacuum for glass, colour, aroma and taste.

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STORAGE: Keep cool and dry. Once opened, it should be kept in the refrigerator and used within 5 days.

APPLICABLE REGULATIONS:

The Spanish regulation and the EU regulation for this kind of food products.

INTENDED USE

Direct consumption.