

FINISHED PRODUCT SPECIFICATION

Document Number: OPTE0663FPS Revision Number: 5

 $Formulation \ Reference: E0663A-V5$

| PRODUCT | Goji Juice |
|---------------------|--|
| CODE/SIZE | E0663A/500 ml |
| BRAND | Optima |
| REASON FOR REVISION | Revision of chemical and micro parameters, and |
| | amendment of template. |

Ingredients

Water, Concentrated Red Grape Juice, Goji Powder, Fructose, Acid (Citric acid), Antioxidant (Ascorbic Acid), Preservative (Potassium Sorbate), Lycopene, Resveratrol.

| Label Claims | | |
|------------------------------|-------------------------|----------------|
| Active Ingredient | Typical Value per 20 ml | Test Frequency |
| Concentrated Goji Juice | 15.2 ml | - |
| Concentrated Red Grape Juice | 4.29 ml | - |
| Lycopene | 10000 μg | - |
| Resveratrol | 5000 µg | - |

| Chemical | | |
|----------|--------------------------|----------------|
| Test | Target Value | Test Frequency |
| pН | 3 – 4.5 | Every batch |
| Lead | \leq 3.0 mg/kg | Annual |
| Cadmium | $\leq 1.0 \text{ mg/kg}$ | Annual |
| Mercury | \leq 0.1 mg/kg | Annual |

| Microbiological | | | |
|--------------------------------------|-------------------------|------------|----------------|
| Test | Target Value | Limit | Test Frequency |
| Aerobic Plate Count | ≤ 20 | 100 cfu/g | Every batch |
| Coagulase Positive Staphylococcus | ≤ 20 cfu/g | ≤ 20 cfu/g | Every batch |
| Escherichia Coli | $\leq 20 \text{ cfu/g}$ | ≤ 20 cfu/g | Every batch |
| Yeast | \leq 20 cfu/g | ≤ 20 cfu/g | Every batch |
| Moulds | ≤ 20 cfu/g | ≤ 50 cfu/g | Every batch |
| Presumptive Enterobacteriaceae | ≤ 20 cfu/g | ≤ 20 cfu/g | Every batch |
| Presumptive Lactic Acid Bacteria | ≤ 20 cfu/g | ≤ 20 cfu/g | Every batch |
| Salmonella | ND in 25 g | ND in 25 g | Every batch |

| Organoleptic | | |
|--------------|---|----------------|
| Test | Target | Test Frequency |
| Colour | Dark red to brown | Every batch |
| Appearance | Opaque liquid with evident sediment/particulate | Every batch |
| Odour | Fruity/full | Every batch |
| Flavour | Sweet | Every batch |



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| Gross weight | |
|-----------------------|-------------|
| Target Test Frequency | |
| ≥577.32 g | Every batch |

| Allergen Statement | |
|---|--------|
| Contains | Yes/No |
| Celery | No |
| Cereals containing gluten | No |
| Crustaceans | No |
| Eggs | No |
| Fish | No |
| Lupin | No |
| Milk or milk products | No |
| Molluscs | No |
| Mustard | No |
| Tree nuts | No |
| Peanuts | No |
| Sesame beans | No |
| Soya beans | No |
| Sulphur dioxide and sulphites (concentration of > 10 ppm) | No |

| General Information | |
|--|-----|
| Free from irradiated material | Yes |
| Free from genetically modified material | Yes |
| Suitable for vegetarians | Yes |
| Suitable for vegans | Yes |
| Formulation complies with all applicable UK and EU legislation | Yes |

Storage Conditions and Shelf Life

Shelf life: 24 months from date of manufacture when stored at a temperature of 5°C - 25°C, and away from moisture and direct sunlight.

Note

Ingredients of natural origin vary in both physical and organoleptic properties, consequently the taste and appearance of products containing these may vary from batch to batch. Content and design of finished product label is the responsibility of the brand-holder.

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