MIXED FRUIT - TANGERINE. MANGO AND APPLE 1000 ML

PRODUCT REGISTRATION IN THE MAPA: RS 002300 0.000009

BUSINESS REGISTRATION IN THE MAPA: 002300-0 brand: MONTE VÊNETO
NCM: 20099000 / CEST CODE: 1701000

## MANUFACTURER

MONTE VÊNETO JUICE CO-OP
CNPJ 08.841.296/0001-85
RST $359, \mathrm{Km}$ 11,3 Li - Júlio de Castilhos S/N Cotiporã - RS CEP: 95335-000

INGREDIENTS
Concentrated tangerine juice, whole mango pulp, whole apple juice and INS 220 and INS 300 antioxidants.
NO ADDED WATER
NO ADDED SUGAR
NO ADDED PRESERVATIVES
NO ADDED COLOURINGS

ESTIMATED NUTRITIONAL INFORMATION

| Amount per portion <br> Portion: 200ml (1 glass) |  | $\boldsymbol{\%}\left(\mathbf{D V}^{*}\right)$ |
| :---: | :---: | :---: |
| Caloric Value | $97 \mathrm{kcal}=407 \mathrm{~kJ}$ | 5 |
| Carbohydrates | 24 g | 8 |
| Dietary fiber | $2,9 \mathrm{~g}$ | 12 |

Does not contain any significant amounts of proteins, total fat, saturated fat, trans fat and sodium. *Daily Values of reference are based on a diet of 2.000 kcal or 8400 kj . Your daily values can be higher or lower according to your energetic needs.
PS: due to crop and the fact that it is a natural product it might present texture, color and flavor alterations and it may occur the accumulation of the natural fruit residue.

| Physico-chemical properties |  | Unit | Limits |  |
| :---: | :---: | :---: | :---: | :---: |
|  |  | Minimum | Maximum |  |
| Total acidity | $\mathrm{meq} / \mathrm{L}$ | 70 | 100.0 |  |
| Volatile acidity | $\mathrm{meq} / \mathrm{L}$ | - | 10 |  |
| Alcoholic graduation $20^{\circ} \mathrm{c}$ | $\% \mathrm{~V} / \mathrm{V}$ | 0 | 0,5 |  |
| Soluble solids ( ${ }^{\circ}$ brix) $\mathrm{a} 20^{\circ} \mathrm{c}$ |  | 11 | 14,5 |  |
| Microbiological characteristics |  |  |  |  |
| Parameter | Maximum limit |  |  |  |
| Salmonella spp. $/ 25 \mathrm{~mL}$ | Absence |  |  |  |
| Enterobacteriaceae UFC/mL | $10^{2}$ |  |  |  |
| Molds and Yeasts UFC/mL | $10^{2}$ |  |  |  |
| EXPIRATION |  |  |  |  |

24 months as long as the product is maintained in its original package and stored in a cool, dry and airy place protected from sunlight. Do not freeze the product. After opened, the product should be refrigerated between $2^{\circ} \mathrm{C}$ and $6^{\circ} \mathrm{C}$.

## PACKAGING

Primary: Glass Packaging with capacity for 1000 ml .
Secondary: Reinforced cardboard boxes with top and bottom flaps sealed with glued or laminated duct tape, containing 6 primary units.

## SENSORY ANALYSIS

Intense yellow colouring with characteristic fruit aroma with citrus proeminence. In the mouth it presents good acidity and freshness, with a good perception of each fruit, however tangerine is a little highlighted. Suggestion of pairing: best served with fish and grilled meat. Temperature advised for consumption: $6^{\circ} \mathrm{C}$ to $10^{\circ} \mathrm{C}$.

| PACKAGING INFORMATION: |  |
| :--- | :---: |
| PALLET |  |
|  |  |
| Quantity of layers per pallet |  |
| Quantity of boxes per layers | 6 layers |
| Quantity of boxes per pallet | 20 boxes |
| Pallet length | 120 boxes |
| Pallet width | $1,20 \mathrm{~meters}$ |
| Pallet height | 11 meter |
| Pallet total weight | $1,566 \mathrm{~meters}$ |
|  | 1.104 kg |
| Box lenght |  |
| Box width | $27,8 \mathrm{~cm}$ |
| Box height | $18,6 \mathrm{~cm}$ |
| Box gross weight | 26 cm |
| Quantity of bottles per box | $9,2 \mathrm{~kg}$ |
| Box barcode | 6 units |
| Box internal code | 17898960357063 |
|  | 916 |
| Volume per bottle |  |
| Bottle sizes | 1000 mL |
| Bottle gross weight | BOTTLE |
| Bottle net weight | Demeter $=9 \mathrm{~cm}$ |
| Bottle barcode | $1,500 \mathrm{~kg}$ |
| Unit internal code | $1,060 \mathrm{~kg}$ |

