

<p><b>WHOLE APPLE JUICE 1000 ML - CARTON</b></p> <p>PRODUCT REGISTRATION IN THE MAPA: <b>RS 002300-0.000002</b></p> <p><b>BUSINESS REGISTRATION IN THE MAPA: 002300-0</b></p> <p>BRAND: MONTE VÊNETO</p> <p>NCM: 20097100 / CÓDIGO CEST: 1701000</p>	<p><b>NO ADDED WATER</b></p> <p><b>NO ADDED SUGAR</b></p> <p><b>NO ADDED PRESERVATIVES</b></p> <p><b>NO ADDED COLOURINGS</b></p>
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**MANUFACTURER**

Cooperativa de Sucos Monte Vêneto  
 CNPJ 08.841.296/0001-85  
 RST 359, Km 11,3 Li – Júlio de Castilhos S/N  
 Cotiporã – RS CEP: 95335-000



**INGREDIENTS**

Whole Apple Juice and antioxidants INS 220 and INS 300.  
 Varieties 40% Fuji, 60% Gala (approximately)

<b>ESTIMATED NUTRITIONAL INFORMATION</b>	<b>Amount per portion</b>		<b>% VD (*)</b>
	Calorie Value	98 kcal = 411 kj	5
	Carbohydrates	24 g	8
	Sugars	24g	(**)
	Dietary fiber	1,5 g	6

Does not contain significant amounts of protein, total fat, saturated fat, trans fat and sodium. \* Reference daily values based on a 2000 kcal or 8400 kJ diet. Your daily values may be higher or lower depending on your energy needs.

NOTE: due to the harvest and because it is a natural product, it may present changes in texture, color, flavor, and there may be a natural residual accumulation of fruit.

<b>Physico-chemical properties</b>	<b>Unid.</b>	<b>Limits</b>	
		Mínimo	Máximo
Physico-chemical properties	g/100g de ácido málico	0,12	50
Volatile acidity	g/100g de ácido acético	-	0,04
Alcoholic graduation 20 <sup>o</sup> c	% V/V	0	0,5
Soluble solids ( <sup>o</sup> brix) a 20 <sup>o</sup> c		10,5	14,5
Pectin		Positive	

<b>Microbiological characteristics</b>	
Parameter	Maximum Limit
<i>Salmonella</i> spp. /25mL	Absence
<i>Enterobacteriaceae</i> UFC/mL	10 <sup>2</sup>
Molds and Yeasts UFC/mL	10 <sup>2</sup>

**VALIDITY**

12 months from the date of manufacture, provided that the product remains in its original packaging and is stored in a cool, dry, ventilated place away from sunlight. It should not be frozen. After opened, the product may ferment, causing stewing in the package, therefore, it is mandatory to keep it refrigerated at a temperature between 1°C and 10°C, and consume within 3 days.

### PACKAGING

Primary: 1000 ml capacity carton.

Secondary: Cardboard box, closed with glue, containing 12 primary units.

### SENSORY ANALYSIS

The product presents a straw yellow color with golden reflections, intense fruit aroma. In the mouth it presents good acidity and excellent fruit flavor. Consumption temperature from 6°C to 10°C. Pairing suggestions: with desserts and light dishes.

### PACKAGING DATA:

#### PALLET

Number of layers per pallet	5 camadas
Quantity of boxes per layer	15 caixas
Number of boxes per pallet	75 caixas
Length of the pallet	1,20 metros
Pallet width	1 metro
Height of the pallet	1,1 metro
Total weight of the pallet	1.023,38 kg

#### BOX

Carton Length	29,5 cm
Box width	23 cm
Box height	22 cm
Gross weight of carton	13,5kg
Number of pieces per carton	12 unidades
Bar code on the carton	1,7899E+13
Internal code on the carton	3912

#### UNIDAD

Volume per unit	1000 ml
Unit dimensions	Width = 7.20 cm
	Height = 21,5 cm
	Length = 7,20 cm
Gross weight per unit	1,105 kg
Net weight per unit	1,059 kg
Unit bar code	7898960357363
Internal code of unit	3913