

MIXED TANGERINE, MANGO AND APPLE JUICE 200 ML - CARTON		NO ADDED SUGAR NO ADDED PRESERVATIVES NO ADDED COLORINGS			
PRODUCT REGISTRATION IN MAPA: RS 002300-0.000009 ESTABLISHMENT REGISTRATION IN MAPA: 002300-0 BRAND: MONTE VÊNETO NCM: 20099000 / CEST CODE: 17010000					
MANUFACTURER Monte Vêneto Juice Cooperative CNPJ 08.841.296/0001-85 RST 359, Km 11.3 Li – Júlio de Castilhos S/N Cotiporã – RS ZIP: 95335-000					
INGREDIENTS Full tangerine juice (50%), mango pulp (25%), full apple juice (25%) and antioxidants INS 220 and INS 300					
NUTRITIONAL INFORMATION	Serving: 200 ml (1 package)				
		100 ml	200 ml	%VD	
	Energy value (kcal)	50	100	*	
	Carbohydrates (g)	12	24	5	
	Total sugars (g)	12	24	8	
	Added sugars (g)	0	0	0	
	Proteins (g)	0,5	1,1	2	
	Dietary fiber (g)	0,5	1,1	4	
Does not contain significant amounts of total fat, saturated fat, trans fat and sodium. *Percentage of Daily Values provided per serving.					
NOTE: Natural residual fruit may accumulate at the bottom of the packaging. Therefore, it is recommended to shake before consuming.					
CARACTERÍSTICAS FÍSICO-QUÍMICAS	Unid.	Limites			
		Mínimo	Máximo		
	Acidez total	meq/L	70	100.0	
	Acidez volátil	meq/L	-	10	
	Graduação alcoólica a 20°C	% V/V	0	0,5	
Sólidos solúveis (°brix) a 20°C		11	14,5		
CARACTERÍSTICA MICROBIOLÓGICA					
Parâmetro			Limite máximo		
Salmonella spp. /25mL			Ausência		
Enterobacteriaceae UFC/mL			10²		
Bolores e leveduras UFC/mL			10²		
VALIDITY					
15 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. Once opened, the product may ferment, causing swelling in the packaging, therefore, it is essential to consume immediately.					
PACKAGING					
Primary: Aseptic carton packaging with a capacity of 200 ml.					

Secondary: Cardboard boxes, with plastic top closure, containing 27 primary units.	
SENSORY ANALYSIS	
Intense yellow color, with characteristic aromas of fruits, with a predominance of citrus. In the mouth it has good acidity and freshness, with a good perception of each fruit, with the tangerine standing out slightly. Serving temperature: 6°C to 10°C. Suggested pairing: goes well with grilled fish and meat.	
PACKAGING DATA:	
PALLET	
Number of layers per pallet	9 camadas
Number of boxes per layer	18 caixas
Number of boxes per pallet	162 caixas
Pallet length	1,20 m
Pallet width	1,0 m
Pallet height	1,1 m
Total pallet weight	983,34 kg
BOX	
Box length	37 cm
Box width	15 cm
Box height	12,2 cm
Box gross weight	6,07 kg
Quantity of units per box	27 unidades
Box barcode	17898960357452
Box internal code	5243
UNIT	
Volume per unit	200 ml
Unit dimensions	4,7 cm
	3,8 cm
	12 cm
Gross weight of unit	0,225 kg
Net weight of unit	0,212 kg
Unit barcode	7898960357455
Internal code of unit	5244
RESPONSÁVEL TÉCNICO:	
JONATHAN GILNEI RODRIGUES DOS SANTOS ENG. AGRÔNOMO CREA RS235925	