



SPECIFICATION Orangensaft 100%

10.05.2025 Version 1

1. GENERAL INFORMATION

Date of the verification	10/05/2025
Trade name of the product	Freshly squeezed orange juice, treated with HPP technique in order to ensure longer shelf life
Legal description of the product	fresh juice
Brand	Ali Juus
EAN code Individual	9120039151021 (3050ml)
EAN code Collective	9120039151243 (3 x 3050ml)
Reference customer	370 (3 x 3050ml)
Trader Address of the headquarter	Ali Juus GmbH Kirchengasse 17/34 1070 Wien
Emergency line	N°: 0043 650 7766221
Contact - Quality	Hasan-Ali Ider ali@alijuus.com N°: 0043 650 7766221
Contact - Commercial	Hasan-Ali Ider ali@alijuus.com N°: 0043 650 7766221

2. PRODUCT PROPERTIES

2.1 INGREDIENTS

(listed on the label)

Orange Juice (100%)

Disclaimer who should be on the packaging

none

2.2 RAW MATERIALS

RAW MATERIAL	ORIGIN	REMARKS
ORANGE	EGYPT; SPAIN; MOROCCO; SOUTH AFRICA; URUGUAY; PERU	

2.3 NUTRITIONAL COMPOSITION

	100 ml of product	1 portion (250 ml) contains
Energy (kJ)	168	420
Energy (kcal)	41	102,5
Fat (g) of which saturated (g)	0,7 0,0	1,8 0
Protein	0,1	0,2
Carbohydrate (g) of which sugars (g)	9,2 9,0	34,25 29,25
Salt / sel / zout (g)	0,0	0,0

Value: Theoretical

2.4 PHYSICAL – CHEMICAL PROPERTIES

pH (target)	3,3 – 3,7	Added flavours	None
Value aw	> 0,99	Added sweeteners	None
°Brix	10,3 - 11,7	Added dyes	None
		Added preservatives	None
		Added antioxidants	None
		Other additives	None

2.5 MICROBIAL FEATURES

Bacteriological standard	Value after production	Limit at expiration date
E. coli (lg):	100-1000 in accordance with EU VO 2073/2005	-
Yeasts(lg) :	<10 ⁴	<10 ⁵
Molds (lg):	<10 ⁴	<10 ⁵
<i>Listeria monocytogenes</i> (l 25 g)	Absent in 25g	< 100
<i>Salmonella</i> (l 25 g)	Absent in 25g	Absent in 25g

2.6 ORGANOLEPTIC PROPERTIES

Odour :	Fresh typical Orange	Taste :	Lightly sour to sweet
Colour :	Pink	Consistency :	Liquid. Possibility that the pulp sinks to the bottom.

2.7 ALLERGENS

Allergens	Present as ingredient (yes/no)
Cereals containing gluten namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains)	no
Crustaceans (prawns, crabs, lobsters)	no
Molluscs (mussels and oysters)	no
Eggs :	no
Fish :	no
Peanuts :	no

Soybeans:	no
Milk (including lactose) :	no
Nuts (almonds, hazelnuts, cashew, pecan, Brazil nuts, macadamia, Queensland nuts, pistachios):	no
Celery :	no
Mustard :	no
Sesame seeds :	no
Lupin:	no
Sulphur dioxide and sulphites > 10mg/kg or 10 mg/l (expressed in SO ₂) :	no

3. INSTRUCTION FOR USE / PREPARATION

Shake well before use

4. MODE & DURATION OF SUSTAINABILITY

Keep refrigerated

Conservation	Conserve between 0 and 7°C
Storage conditions for the consumer as indicated on the packaging	Conserve between 0 and 7°C
Minimum shelf-life after delivery	Customer specific
Shelf life after opening	3 days in the refrigerator
Shelf life indicated with:	Day/month/year
Disposition of the shelf life on the packaging	On the cap

5. PRODUCT FOREIGN OBJECTS

Metal detection	No
The product does not contain foreign materials such as glass, plastic, wood, ...	Yes
% Of intrinsic objects (from the product itself):	< 0,1%

6. DECLARATION GMO (Genetically Modified Organisms)

The use of genetically modified soya in the product:	No
The use of genetically modified maize in the product:	No
The use of a further genetically modified raw material or auxiliary substance in the product:	No

7. METHODS TO EXTEND CONDITIONS

Thermal treatment:	No
Irradiation:	No
Vacuum :	No
Modified gas packaging:	No
HPP treatment	Yes

8. CHARACTERISTICS OF THE PACKAGING

PACK (sales unit to the consumer; primary packaging)							
DESCRIPTION OF THE MATERIALS	COMPOSITION OF THE MATERIALS	Weight (g)	L (mm)	W (mm)	H (mm)	Diam (mm)	Vol (ml)
BOTTLE RPET 2000ml	50% RPET	3120			350	119	3050
OUTER PACKAGING (order unit, secondary packaging / tertiary)							
DESCRIPTION OF THE MATERIALS	COMPOSITION OF THE MATERIALS	Weight (g)	L (mm)	W (mm)	H (mm)	Diam (mm)	Vol (ml)
Carton	Paperboard	9360	119	360	353		
PALLETT	WOOD						
Bottles / pack	3 x 3050 ml		Level / pallet			5	
Packs / level	20						