	Finished Product Specification Sheet	Issued Date 4/6/2022	Page 1 of 2
	Code FO-650-PAPPLE- 2.3.2.9	Supersedes Date 11/10/2020	Version No. 10

No-GE PASTEURIZED APPLE CIDER

Product Description: Pasteurized Apple Cider

Sensory Evaluation:

Appearance: Typical Apple Cider

Color: Brown to Light Brown

Flavor: Similar to the flavor of juice extracted from fresh mature sweet Apples. The apple cider may be slightly affected by processing, packaging, or storage conditions.

Texture: Reasonably free from defects (juice cells, seeds or portions of seeds, specks, particles of membrane, core, or any other distinctive features that adversely affect the appearance or drinking quality of the apple juice) means the presence of defects does not seriously affect the appearance or drinking quality of the apple cider.

Shelf Life:

40 days from packaging date unopened, 3-5 days after opening with continuous refrigeration at 34-38°F. Or, 2 years from manufacture date if the product is frozen.

Physical/Chemical Analysis:

Brix: 11.8 – 13.5

Acid: 0.35-0.55

pH: <3.99

Foreign Material: Absent

Chemicals: Absent

Pasteurization Process:

Time: 3 seconds

Temperature: 165 F

Flow: Maximum 60 GMP

Microbiological Data (CFUs/mL):

Coliforms <10

Aerobic Plate Count <10

Yeast <10

Mold <10


E.coli – Negative

Salmonella sp. – Negative

Nutritional Facts Information:

100 g Nutritional Report available upon request

Ingredients: Pasteurized Apple Cider

	Finished Product Specification Sheet	Issued Date 4/6/2022	Page 2 of 2
	Code FO-650-PAPPLE- 2.3.2.9	Supersedes Date 11/10/2020	Version No. 10

Packaging:

High Density PET bottles, Tamper Evident Caps, Cardboard Casing, and various sizes (1/2 pint, pint, quarts, ½ gallon, gallon, 5 gallon pail, 48 gallon drums

Storage Requirements and Freshness Date:

Store at continuous refrigeration 34-38°F or use after 3-5 days of opening container.

Allergen Statement:

No products containing allergens are used in our Perricone products nor are any allergens products allowed in juice processing areas. Allergen Management Program in place for employees, suppliers, contractors and visitors.

General Requirements:

As a producer of products regulated by the United States Food and Drug Administration, Perricone Juices certifies that all manufacturing, processing, packing of human food is performed in strict adherence to FDA guidelines and regulations, and SQF Safe Food Code as set forth in the Current Good Manufacturing Practices regulations.

Perricone Juices further certifies that the finished product is in compliance with all customer specifications, quality assurance requirements, state and local regulations and the Federal Food, Drug and Cosmetic Act, including all revisions and amendments pertaining thereto. Complies with SGS No GE Supply Chain Standards.

Country of Origin:

USA

Revisions:

Date	Name	Description of Change	Version No.
5/13/2015	Lore Elicerio	New Documents	1
1/12/16	Brenda Boyd	Added Non-GMO to General Requirements.	2
4/21/2016	Brenda Boyd	Added Packing Information	3
11/3/2016	Brenda Boyd	Nutritional Statement Change	4
2/14/2018	Brenda Boyd	Added No-Ge to title	5
5/4/2018	Brenda Boyd	Changed Shelf Life	6
9/15/2019	Brenda Boyd	Changed Apple Juice to Apple Cider	7
1/8/2020	Brenda Boyd	Shelf Life & Micro Changes	8
11/10/2020	Brenda Boyd	SQF Code 9.0 Changes	9
4/6/2022	Brenda Thibodeau	No GE change and reviewed	10