



juicerfo

juicerfood.com

ORANGE JUICE CONCENTRATE

Natural Citrus Intensity. Reliable Industrial Performance.

Premium Orange Juice Concentrate, commonly available at 65–66° Brix, for global food & beverage production.



Natural
Orange Flavor & Color



Physicochemical
Quality Control



Microbiological
Testing



Export
Specification Compliance



PREMIUM QUALITY.
RELIABLE SUPPLY. GLOBAL PARTNERSHIP.



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PRODUCT OVERVIEW & APPLICATIONS

Orange Juice Concentrate is produced from carefully selected mature oranges and concentrated under controlled vacuum conditions to help preserve the fruit's characteristic citrus aroma, natural acidity, vibrant color, and soluble solids for industrial food and beverage production.

Designed for efficient storage and international transportation, our bulk Orange Juice Concentrate is suitable for reconstituted juices, nectars, carbonated and functional beverages, dairy products, confectionery, frozen desserts, sauces, and other food applications.

PRODUCT SUMMARY



Made from selected mature oranges



Non-GMO



No added color



No added flavor



No preservatives

APPLICATIONS



Juices & Nectars



Carbonated
Beverages



Dairy Products



Confectionery



Frozen Desserts



Sauces &
Marinades

ORGANOLEPTIC

Aroma	Characteristic natural orange aroma
Taste	Characteristic sweet-acid orange flavor

PACKING & STORING



Packed in food-grade aseptic bags
inside steel drums



Best storage condition:
approximately -18°C or below



Transport under controlled
refrigerated or frozen conditions



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TECHNICAL SPECIFICATIONS



1. PHYSICAL & CHEMICAL ANALYSIS

PARAMETER	SPECIFICATION
Brix at 20°C	65 ± 1 °Bx
Titrateable Acidity (as Anhydrous Citric Acid)	2.2 – 5.5 % w/w
Brix / Acid Ratio	12 – 24 (typical flavour range often around 14–17)
pH	3.0 – 4.0
Single-Strength Reference Brix	11.2 – 11.8 °Bx
Bottom Pulp after Reconstitution	6 – 12 % v/v at 11.2 °Bx
Peel Oil – Reconstituted Juice	Typical target ≈ 0.02 % v/v
Foreign Matter	Absent



2. MICROBIOLOGICAL ANALYSIS

PARAMETER	SPECIFICATION
Total Plate Count (TPC)	< 1,000 CFU/g
Yeast	< 500 CFU/g
Mold	< 50 CFU/g
Heat-Resistant Mold Spores	Not Detected / 25 mL
Coliforms	Absent / 1 g
E. coli	Absent / 1 g
Thermophilic Acidophilic Bacteria (TAB)	Absent / 1 g
Salmonella	Absent / 1 g



3. ADDITIONAL QUALITY & COMPLIANCE

PARAMETER	SPECIFICATION
Pesticide Residues	Complies with applicable destination-market MRLs
Heavy Metals	Complies with applicable destination-market regulations
Mycotoxins / Contaminants	Complies with applicable regulations and customer specification
GMO Status	Non-GMO / Documentation available upon request
Allergens	No declarable allergens / Subject to supplier declaration
Artificial Colours	Not Added
Artificial Flavours	Not Added; natural orange fractions may be restored according to specification
Preservatives	Not Added



4. STORAGE & TRANSPORT

Best Storage Condition: approximately –18°C or below
 Transport: under controlled refrigerated or frozen conditions
 Packaging: food-grade bags inside steel drums



Ingredient: Orange Juice Concentrate



* The above values represent typical commercial specifications for Orange Juice Concentrate. Final specifications may vary depending on orange variety, origin, crop, Brix/acid ratio, production batch and customer requirements. Actual analytical values are confirmed by the relevant Certificate of Analysis (COA).



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QUALITY, PACKAGING & CONTACT

LABELING INFORMATION

Batch No	:
Drum No	:
Production Date	:
Expiry Date	:
Crop Year	:
Net Weight	:
Ingredients	: Orange Juice Concentrate
Brix at 20°C (gr/100gr)	: Min 65 ± 1



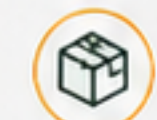
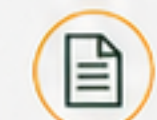
PACKAGING

-  Filled in Aseptic bags in 200 Liter (265kg ± 2) Metal drums
-  Best Storage Condition: 0 - 5 °C

STANDARDS & CERTIFICATES



WHY CHOOSE JUICERFO

-  Consistent product specifications
-  Flexible packaging solutions
-  Carefully selected fruit raw materials
-  Export-ready documentation
-  Reliable global B2B supply

Juicerfo supplies premium fruit concentrates and purees for food and beverage manufacturees worldwide.



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