

Article: Carrot Carrot juice	Certification Organic according to EG-Bio-VO 834/2007
	Packaging unit 50 cl-bottles
	Volume 500 ml
	Heat treatment pasteurized
	Shelf life 2½ years
	Storage temperature 4 - 20°C

Ingredients in descending order

Carrot juice lacto- fermented * (Origin: Germany)

* Organic certified

Packaging

- Biotta 6-pack cartons with outer label and illustrations
- Non-returnable clear glass bottles with neck, front and back labels and golden Biotta twist cap with safety seal
- Labels imprinted with date of expiry (date of production + use by date MM.TT.JJJJ), Lot Nr. and EAN-Code
- Product lot identification by date code and Lot Nr.
- Single use pallets 22IPPC for Canada, Russia, New Zealand and China, all remaining Euro-norm returnable pallets

Sensory

Colour	fresh orange, cloudy	Taste	typical carrot
Smell	typical carrot	Consistency / Texture	liquid

Nutritional value per 100 ml (on average)

Protein	0.4 g	Dietary fibre	0.7 g	kJ	120	NaCl added	no
Carbohydrates	7.0 g	Mineral nutrients	0.7 g	kcal	28	Sugar added	no
Sugar	7.0 g					Gluten-free	yes
Fructose	1.1 g					Lactose-free	yes
Glucose	1.4 g						
Sucrose	4.1 g						
Fat	<0.1 g						
sat. fatty acids	0 g						

Provitamin A (beta-carotene) 3.4 mg = 70 % ETD

Macro minerals mg/100 ml: Calcium 22 Potassium 260 Sodium 37 Magnesium 8 Phosphorus 25

Guideline Daily Amounts (GDA) per 100 ml (on average)

Energy	2 %	Salt	0 %
Sugar	8 %	Protein	0 %
Fat	0 %	Carbohydrate	3 %
Saturated fatty acids	0 %	Dietary fibers	2 %

Chemical / Physical key data

Brix°	7.0 - 10.0	Sediment v/v %	< 2	Cap tightening pressure inch•lbs	8 – 14
pH	4.20 - 4.28	Rel.density 20°/20°C	> 1.028	Vacuum mbar	550 – 750
mval/l	35 - 68				
Total acids cal. as lactic acid g/l	3.2 - 6.1				

Microbiological key data

	CfU / ml
Total aerobic mesophilic bacteria	< 5000
Yeast	< 10
Mould	< 10
Coliforms	< 10

Pollutants and pesticides

According to Swiss Ingredient and Contaminant Regulation (CH-FIV, current status).