

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

Ingredients in descending order

Beetroot 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 markets Euro-norm retournable pallets.

Sensory

Colour	intensive red violet, cloudy	Taste	typical beetroot
Smell	typical beetroot	Consistency / Texture	liquid

Nutritional value per 100 ml (on average)

Protein	1.0 g	Dietary fibre	< 0.1 g	kJ	190	NaCl added	no
Carbohydrates	10.0g	Mineral nutrients	0.7 g	kcal	44	Sugar added	no
Sugar	9.0 g					Gluten-free	yes
Fructose	0.9 g					Lactose-free	yes
Glucose	0.8 g						
Sucrose	7.6 g						
Fat	< 0.1 g						
sat. fatty acids	0 g						

Macro minerals mg/100 ml: Calcium 3 Potassium 260 Sodium 40 Magnesium 21 Phosphorus 31

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

Energy	2 %	Salt	0 %
Sugar	10 %	Protein	2 %
Fat	0 %	Carbohydrate	4 %
Saturated fatty acids	0 %	Dietary fibers	0 %

Chemical / Physical key data

Brix°	9.5 – 12.5	Sediment v/v %	< 2	Cap tightening pressure inch•lbs	8 – 14
pH	4.20 – 4.28	Rel.density 20°/20°C	> 1.037	Vacuum mbar	550 – 750
mval/l	38 – 70				
Total acid cal. as lactic acid g/l	3.4 – 6.3	Betanin mg/kg	400 – 600		
		Vulgaxanthin mg/kg	150 – 300		

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).