

**Product Name: ORGANIC RED GRAPEFRUIT SODA  
WITH PULP**

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**SECTION I. Product Description**

**RED GRAPEFRUIT ITALIAN SODA WITH PULP**

Premium Italian soda: ORGANIC RED GRAPEFRUIT BEVERAGE WITH NATURAL PULP –  
NATURALLY FLAVORED SPARKLING DRINK

Without preservatives, without artificial colours, without artificial flavours, with organic citrus pulp

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**SECTION II. Product Size(s)**

355 ml

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**SECTION III. Packaging Type**

Glass bottle, aluminium screw cap, printed label attached at facility.

**Shipping Carton:** Cardboard case

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**SECTION IV. Production Coding**

**A. Package Code:**

**Type:** Ink-jet

**Example :** 19/09/18  
L 078/17

**Explanation:** B.B.E.: DD/MM/YY Best before end date (18 months from production date )  
Batch code: DDD/YY (Julian Production day + Production year)

**Location:** Bottle cap

**B. Shipping Unit Code:**

**Type:** Inkjet

**Example:** Red Grapefruit  
SCAD: 10/04/2019  
L.100/17  
HH:MM

**Explanation:** Red Grapefruit Description of product  
12X355 ML Description of size  
SCAD.: DD/MM/YYYY Best before end date (18 months from production date )  
L : DDD/YY Production date as Julian Production day+ Production year  
HH.MM Hour and Minute

**Location:** Printed on side of the case

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**SECTION V. Industry Standards**

The Galvanina plant is approved by the Italian Ministry of Health and by the European Commission. Galvanina plant is certified UNI 10854 HACCP, UNI ISO 9001/2015, BRC Global Standard Food Issue, International Food Standard Issue, Kosher Pass-Over, Organic CEE834/07, Organic USDA, OHSAS 18001:2007, ISO 50001:2011, UNI EN ISO 14001:2015, AEO-F.

## SECTION VI. Sensory profile of finished product attributes

Galvanina Organic Red Grapefruit Fruit Beverage is an organic sparkling soda with an intense and mild flavor and taste of the Mediterranean fully ripe grapefruits. The red variety has a sweeter taste than the white grapefruit, without bitter notes. The presence of the lemon pulp gives to the product a better taste and mouthfeelness.

The carbonation produces bubbles fine and lasting

## SECTION VII. Physical and Chemical Attributes and Standards

Physical Attributes (method)	Target	Minimum	Maximum	Frequency Monitored
% Total Solids (refractometer) Brix	10.5	10.3	10.7	Every production batch
% Pulp (centrifuge method )	>1%	1%	2%	Every production batch

Chemical Attributes (method)	Target	Minimum	Maximum	Frequency Monitored
pH (pH-meter)	3.0	2.7	3.3	Every production batch
Carbon dioxide level (manometer)	5,4 g/L	4,8 g/L	6,0 g/L	Every production batch

Packaging and Workmanship	Description	Frequency Monitored
Smell	Typical red grapefruit, fresh and sweet	Per Batch
Taste	Typical red grapefruit, without bitter notes, with increased mouthfeelness due to presence of pulp	Per Batch
Color	Reddish, cloudy	Per Batch
Caps	Monitoring on-line by machine operator	Every bottles
Volume level	Monitoring on-line by machine operator	Every bottles
Labelling	Monitoring on-line by machine operator	Every 30 minutes
BBE code on the cap	Monitoring on-line by machine operator	Every 30 minutes
General Quality of Packaging	Monitoring on-line by machine operator	Every 30 minutes
Case BBE code	Monitoring on-line by machine operator	Every 30 minutes

## SECTION VIII. Microbiological Limits

Microbiological Attributes	Method	Maximum	Frequency Monitored
<b>moulds</b>	Sabouraud-Dextrose Agar / Orange Serum Agar	<10 UFC/1 ml	Each Batch
<b>yeasts</b>	Sabouraud-Dextrose Agar / Orange Serum Agar	<10 UFC/1 ml	Each Batch
<b>lacto bacillus</b>	MRS Lactobacilli Agar	<10 UFC/1 ml	Each Batch

## SECTION IX. Formulation-general percentages or ranges of major ingredients as applicable

**CONTAINS 12 % JUICE and 1% PULP**

### Ingredient List:

WATER, RED GRAPEFRUIT JUICE (12%) \*, CANE SUGAR\*, CITRUS PULP (1%) \*, CARBON DIOXIDE, ACIDITY REGULATOR: CITRIC ACID, NATURAL GRAPEFRUIT FLAVOURING WITH OTHER FLAVOURINGS, BLACK CARROT JUICE\*.

\*FROM ORGANIC FARMING - JUICE FROM CONCENTRATE



A N T I C A F O N T E R O M A N A

<b>NUTRITION DECLARATION per 100 ml</b>	
<b>Energy</b>	180 kJ/43 Kcal
<b>Fat</b>	0 g
- of which saturates	0 g
<b>Carbohydrate</b>	10 g
- of which sugars	10 g
<b>Fibre</b>	0 g
<b>Protein</b>	0 g
<b>Salt</b>	0,03 g

## SECTION X. FAQ - Consumer Information

### A. Allergens

<b>Does this Product Contain any of these Allergens?</b>	<b>YES/NO</b>
<i>Milk and Milk By-products</i> (may include, but not limited to butter, buttermilk, casein, cheese, cottage cheese, curds, whey, lactose, caseinate, nougat, natural milk or dairy flavor)	<b>No</b>
<i>Eggs</i> (may include, but not limited to Mayonnaise, meringue, ovalbumin)	<b>No</b>
<i>Legumes/Tree Nuts</i> (may include, but not limited to peanut butter, peanut flour, peanut protein, hydrolyzed peanut protein, soybeans, soy derived vegetable protein, textured vegetable protein, mixed nuts, nut pieces, almonds, walnuts, hazelnuts, pecans, cashews)	<b>No</b>
<i>Wheat</i> (may include, but not limited to bran, bread crumbs, farina, malt, wheat germ, wheat gluten, wheat starch, semolina)	<b>No</b>
<i>Crustacean</i> (may include, but not limited to shrimp, lobster, crab)	<b>No</b>
<i>Fish</i> (may include, but not limited to fresh or saltwater finfish)	<b>No</b>
<i>Mollusks</i> (may include, but not limited to oysters, clams, mussels, scallops)	<b>No</b>

### B. Sensitivities

<b>Does this Product Contain any of these Ingredients known to Cause Sensitivities?</b>	<b>YES/NO</b>
<i>Artificial Colors</i>	<b>No</b>
<i>Sulfites</i>	<b>No</b>
<i>Monosodium Glutamate (MSG)</i>	<b>No</b>
<i>Others</i>	<b>No</b>

### C. Contamination

<b>Potential for Cross-contamination</b>	<b>YES/NO</b>
Is this product produced on a manufacturing line that also processes any of the ingredients described in Section A and/or Section B above?	<b>No</b>
<b>Gluten Information</b>	<b>YES/NO</b>
Does this product contain gluten?	<b>No</b>
<b>GMO Information</b>	<b>YES/NO</b>
Does this product contain ingredients that were produced or grown using genetic modification or engineering?	<b>No</b>

### D. Special Classifications

<b>Organic Information</b>	<b>YES/NO</b>	<b>Certified By</b>
Does this product meet Organic UE / NOP/USDA labeling requirements?	<b>YES</b>	<b>IT BIO 008</b>

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**SECTION XI. Shipping and Storage Requirements**

The goods have to be stored with care in a clean store in accordance with the sanitary laws. To avoid changes in product quality, the product has not to be stored in direct sunlight or near heat sources.

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**SECTION XII. Expected Shelf-life**

18 months from production date

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**SECTION XIII. Country of origin**

ITALY

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**SECTION XIV. Warnings / Cautions / Safe handling**

Contents under pressure. Handle with care. Do not store in direct light and heat sources. Store in a cool, dry clean place. Do not freeze. Refrigerate after opening and consume within three days. Sedimentation is natural and may occur

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**SECTION XV. Claims**

ORGANIC

CONTAINS 12% JUICE and 1% PULP

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