



Vita-Pakt
CITRUS PRODUCTS CO.
TECHNICAL BULLETIN

PRODUCT NO. 446
VITA-PAKT PINK GRAPEFRUIT JUICE CONCENTRATE

Description

Vita-Pakt Product No. 446, Pink Grapefruit Juice Concentrate is made from freshly extracted pink grapefruit juice derived from the fruit of the species *Citrus paradisi* that have been washed and graded to remove unsound fruit. The juice is concentrated and frozen to maintain its peak flavor and color. There are no added preservatives, flavors or color. One gallon of concentrate will make approximately 7.2 gallons of single strength grapefruit juice.

Ingredients: Pink Grapefruit Juice Concentrate.

Specifications:

Product		Microbiological Specifications cfu/g	
Brix (corrected)*	61.5° ± 3.5°	TPC	≤5000
Ratio (Brix/Acid)*	7.0 - 14.6	Yeast	≤1000
pH	3.10 to 3.80	Mold	≤100
Pulp (fine)	8% ± 4% v/v	Total Coliform	<100
Color	No off color	E. Coli	<10
Weight	10.7 lbs./gal (avg.)		

*These figures are typical but may vary due to seasonal conditions.

Shipping and Storage

0° F (- 17.8° C) or below. Product should be used as soon as possible after thawing.

Shelf Life

For best quality, use within two years.

Packaging

5 U.S. gallons (18.9 liters) in an HDPE pail.

Weight: 53 pounds (24.2 kg) net average
55.5 pounds (25.2 kg) gross average

52 U.S. gallons (197 liters) in open-head steel drum with two polyethylene liners.

Weight: 556 pounds (253 kg) net average
606 pounds (275 kg) gross average

Bulk- Approximately 4,500 U.S. Gallon Tankers

Samples Available upon request. Please order by product and name

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NUTRITION FACTS

PRODUCT NO. 446

VITA-PAKT PINK GRAPEFRUIT JUICE CONCENTRATE

Average Values per 100 grams

Calories	213	
Calories from Fat	6	
Moisture	46.42	g
Ash	1.0	g
Total Fat	0.62	g
Saturated Fat	0.15	g
Trans Fatty Acids	0	g
Cholesterol	0	mg
Sodium	31.00	mg
Potassium	484	mg
Total Carbohydrate	50.47	g
Dietary Fiber	0.54	g
Sugars	49.90	g
Added Sugars	0	g
Protein	1.49	g
Vitamin A	1190	I.U.
Vitamin C	186	mg
Vitamin D	0	mcg
Calcium	43	mg
Iron	0.56	mg

These are calculated values based on published data and actual analysis. As these values are subject to geographic and environmental factors affecting the fruit being harvested, they can vary over a rather broad spectrum.

ALLERGEN AND SENSITIVITY AGENTS INFORMATION

PRODUCT NO. 446

VITA-PAKT PINK GRAPEFRUIT JUICE CONCENTRATE

Allergen	Present in Product	Present in Products Manufactured on Same Line	Present in Same Manufacturing Plant
Egg/Egg Products • Egg whites, albumen, lysozyme etc.	No	No	No
Fish • All species	No	No	No
Milk/Milk Products • Caseinates, NFDM, cheese, whey, lactose, butter, etc.	No	No	No
Peanut Products • All types (e. g. butter, oil, arachis, etc.)	No	No	No
Shellfish Crustaceans • Shrimp, crab, lobster, prawns, crayfish, etc.	No	No	No
Soybean/Soy Products • Tofu, miso, soy lecithin, soy flour, soy grits, soy isolate, hydrolyzed soy protein, etc.	No	No	No
Tree Nuts • All types (e.g., walnuts, almonds, cashews, pecans, hazelnuts, Brazil nuts, pistachios, pine nuts, macadamia, ginkgo nut, coconut, etc.)	No	No	No
Wheat/Related Grains • Wheat gluten, wheat flour, germ, farina, malt, etc.	No	No	No

International Allergens & Sensitizing Agents	Present in Product	Present in Products Manufactured on Same Line	Present in Same Manufacturing Plant
Added Diacetyl	No	No	No
Alternative Sweeteners • Aspartame, fructose, Sorbitol, Stevia, Sucralose, etc.	No	No	No

(CONTINUED ON NEXT PAGE)

525 EAST LINDMORE STREET, LINDSAY, CA 93247 559-562-6008

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ALLERGEN AND SENSITIVITY AGENTS INFORMATION

PRODUCT NO. 446

VITA-PAKT PINK GRAPEFRUIT JUICE CONCENTRATE

International Allergens & Sensitizing Agents	Present in Product	Present in Products Manufactured on Same Line	Present in Same Manufacturing Plant
Anti-Oxidants • BHA, BHT, TBHQ, etc.	No	No	No
Celery	No	No	No
Chocolate/Chocolate Derivatives	No	No	No
Colors • Annatto, apo-carotenal, beet powder, caramel, carmine, cochineal, FD&C, paprika, tartrazine, turmeric, etc.	No	No	No
Gluten • Barley, malt, oats, rye, etc.	No	No	No
Grains • Barley, corn, oats, rice, etc.	No	No	No
Hydrolyzed Vegetable Protein	No	No	No
Lupin/Lupine	No	No	No
Monosodium Glutamate (MSG) • Autolyzed yeast/yeast extracts, Glutamic acid	No	No	No
Mustard	No	No	No
Seeds/Seed Derivatives • All types (e.g., caraway, celery seed, cottonseed, mustard, poppy, safflower, sesame, sunflower, etc.)	No	No	No
Sesame	No	No	No
Shellfish Molluscan • Clams, mussels, oyster, scallops, etc.	No	No	No
Sulfites/Sulfur Dioxide • Sodium bisulfite, sodium metabisulfite, sodium sulfite, potassium bisulfite, potassium metabisulfite, potassium sulfite, etc.	No	No	No

525 EAST LINDMORE STREET, LINDSAY, CA 93247 559-562-6008

LABEL – Pails



LABEL – Drums



PERCENT RANGE OF INGREDIENTS

Vita-Pakt Product #446, Pink Grapefruit Juice Concentrate

Ingredient	Country of Origin	%wt/wt
Pink Grapefruit Juice Concentrate	USA	100

General Recommendation Table
for Product Thawing and Handling

Thaw Procedure Table

Thawing Temperature	Thaw Time	Packaging	Residence Time (after thaw)	Total Time
≤ 41 °F	5 – 7 Days	Pails	3 – 5 Days	8 – 12 Days
≤ 41 °F	7 – 10 Days	Drums	3 – 5 Days	10 – 15 Days
Circulating Bath < 70 °F	< 4 hours	Pails	Use Immediately	-
Microwave	-	Small Packages	Use Immediately	-

Temperature Effect Table on Finished Products Shelf Stability Once Thawed

Storage Temperature	Shelf Stability	Thaw Time (pails)	Total Time Stable	Recommended Handling*
45 °F	4.0 Days	5.0 Days	9.0 Days	Not Recommended
41 °F	7.0 Days	7.0 Days	14.0 Days	
40 °F	8.0 Days	8.0 Days	16.0 Days	
35 °F	19.0 Days	20.0 Days	39.0 Days	
30 °F	124.0 Days	N/A	124.0 Days	
25 °F	6 months	N/A	6 months	
14 °F	1 Year	N/A	1 Year	
0 °F	2 Years	N/A	2 Years	

Additional Comments: Typical thaw for products is generally 1 day for every 5 lbs. of product by weight. For peel products, the time to thaw decreases if the product is packed in syrup or juice.

- Recommended refreezing after thaw within 3 – 5 days to preserve stability. Refreeze in airtight containers, allowing expansion for single strength products. Food must be kept out Danger Zone of 40 °F – 140 °F whenever possible. Food takes longer to thaw at lower temperatures. Some areas of cold storage may be warmer or cooler depending on location from heat exchanger and doors.

Shelf stability is generally reduced to 50% of remaining shelf when product is refrozen.

Approved by: Vita-Pakt Technical and Quality Assurance

Issued: 8/30/2022 JG
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MATERIAL SAFETY DATA SHEET

I. PRODUCT IDENTIFICATION

Trade Name:	Pink Grapefruit Juice Concentrate
Formula:	N/A
Chemical or Common Name:	Grapefruit Juice Concentrate
CAS Number:	N/A

II. TYPICAL PHYSICAL AND CHEMICAL CHARACTERISTICS

Appearance and Odor: Viscous pink liquid, with characteristic grapefruit aroma.

Boiling Point (@ 760 mm Hg):	N/A
Vapor Pressure (Torr @ 25° C):	N/A
Vapor Density (Air = 1):	N/A
Specific Gravity (@ 25/25° C, H ₂ O = 1):	N/A
Solubility in Water:	None

III. FIRE, EXPLOSION AND REACTIVITY HAZARD DATA

Flash Point (Tag Closed Cup):	N/A
Ignition Temperature:	N/A
Flammable Limits	
(Percent by Volume):	Lower: N/A
	Upper: N/A
Fire Extinguishing Media:	N/A
Special Fire Fighting Procedures:	None
Unusual Fire and Explosion Hazards:	None
Hazardous Products of Combustion:	None
Stability Considerations:	Stable
Incompatibility With:	N/A
Hazardous Polymerization:	None
Hazardous Decomposition Products:	None
Conditions to Avoid:	None

IV. HEALTH HAZARD DATA

OSHA Permissible Exposure Limit:	Not Listed
ACGIH Threshold Limit Value:	Not Listed
Carcinogenicity:	N/A
Effects of Overexposure:	None
Primary Route(s) of Exposure:	Skin

MATERIAL SAFETY DATA SHEET

IV. HEALTH HAZARD DATA (cont'd.....)

Emergency First Aid Procedures: Wash with soap and water.

Medical Conditions General Recognized
as Being Aggravated By Exposure: None

V. SPILL OR LEAK PROCEDURES

Steps to Be Taken in Case
Material Is Released or Spilled: Rinse area after using a squeegee.
Waste Disposal Method: Dispose in compliance with federal,
state, and local regulations.

VI. PERSONAL PROTECTION, HANDLING AND STORAGE INFORMATION

Personal Protective Equipment: Adequate work clothes. For sensitive
individuals, gloves may be required.

Appropriate Hygienic Practice: Wash with soap and water after
handling.

Ventilation: N/A

Restrictions: None

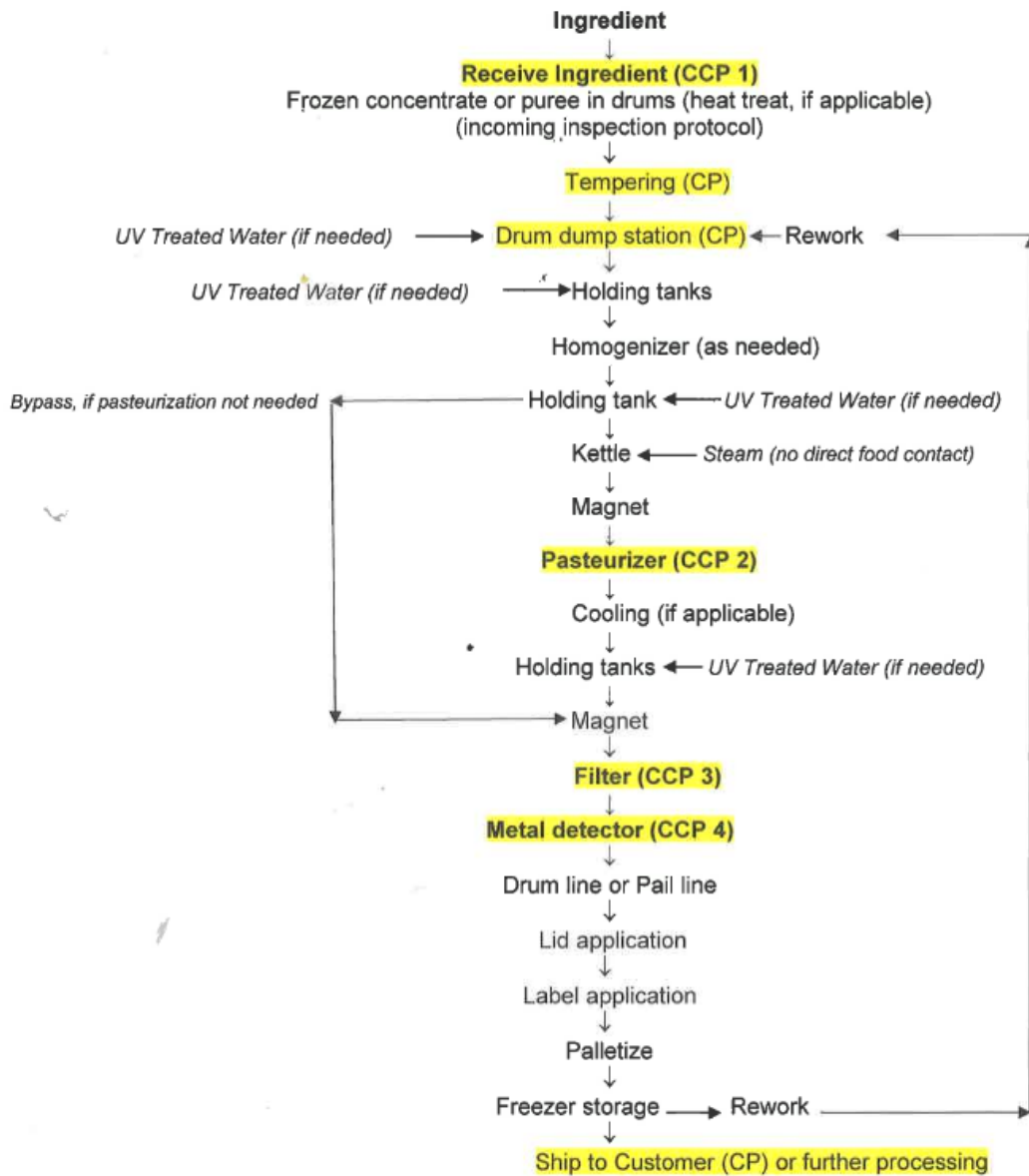
Handling and Storage Precautions: Proper lifting techniques.
For maximum shelf life, store frozen.

For further questions, contact Paul Gottschall at (559) 562-6008

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VITA-PAKT
HACCP FLOW CHART FOR
PROCESSING OF CONCENTRATE FROM
DRUMS OR TANKER TO PACKAGING



525 EAST LINDMORE STREET, LINDSAY, CA 93247

PALLET REQUIREMENTS AND CONFIGURATIONS

PALLET REQUIREMENTS:

GMA #1 required for all shipments

Most 48" x 40" pallets are manufactured as "Grocery Manufacturer's Association" or GMA pallets.

- Stringers are 1 3/8" x 3 1/2" x 48".
- Stringers have two notches in the side to allow for forklift entry. This makes it a 4way pallet.
- Pallet boards are 5/8" thick.
- Top of pallet has a 5/8" x 5 1/2" x 40" board on each end, and five 5/8" x 3 1/2" x 40" boards in the center.
- Bottom of pallet has a 5/8" x 5 1/2" x 40" board on each end, and three 5/8" x 3 1/2" x 40" boards positioned between the notches.
- Alternate acceptable construction for GMA pallet is six 5/8" x 5 1/2" x 40" board on top, and four 5/8" x 5 1/2" x 40" boards on the bottom.

ISPM Requirement:

All pallets shall be - **Heat Treated (HT)**: Wood packaging material should be heated in a schedule that achieves a minimum core temperature of 56°C for a minimum of 30 minutes. The American Lumber Standards Committee administers the U.S. certification program for heat treatment. Each pallet must be marked (branded) with certificate on file.

PALLET CONFIGURATIONS

