

Product Description & Specification – Orange Powder Drinks

| | |
|------------------|----------------------|
| Process Category | Heat Dried |
| Product ID | - |
| Product Name | Orange Powder Drinks |

| SN | Criteria | Details |
|----|-----------------------------------|---|
| 01 | Process Name | Heat Dried |
| 02 | Definition | Combination of dried powder product with various salt, sugar, permitted flavourings and sometimes with permitted food colouring. A ready powder mix for one glass of water & for instant refreshment. |
| 03 | Product Name | Orange Powder Drinks |
| 04 | Ingredients | Ascorbic Acid, CMC, Refined Sugar, Orange Flavor Powder, Beta Carotene, Tri Calcium Phosphate, Aspartame, Sodium Chloride, Tartrazine Color, Citric Acid, Sunset Yellow Color, Folic Acid, Titanium Di Oxide. |
| 05 | Important Product Characteristics | Sweet taste with saltiness, orange flavored |
| 06 | Preservation Method | Heat Dried |
| 07 | Packaging – Primary | Alu Foil [03 Layer] |
| 08 | Packaging – Secondary | Inner Box |
| 09 | Packaging – Tertiary | Corrugated Carton [03 Layer or 05 Layer] |
| 10 | Where it will be sold | All over the country |
| 11 | How it is to be used | Mix with water properly & the mixture can be consumed directly without further heat treatment. |
| 12 | Storage Condition | Store in cool and dry condition and keep away from direct sunlight also store under covered area at ambient temperature. |
| 13 | Distribution Method | In covered van or covered by tarpaulin |
| 14 | Who will Consume | People of all ages [not applicable for infant or below 02 years] |
| 15 | Applicable Statutory Regulation | The product shall also comply in all other aspects with the requirements of the legislations enforced in the country |
| 16 | Microbiological Stability | Provided by good sanitation practices. After heat treatment the microbial load is within the standard |
| 17 | Shelf Life | 12 months in original unopened package, from the date of manufacture |
| 18 | Traceability | Through Batch No. and back up to Raw Material |



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|----|-----------------------|---|
| 19 | Labelling Instruction | Name and address of manufacturer, Batch No., MFG, EXP, MRP. |
| 20 | Pack Size | 08gm, 13gm, 15gm, 18gm, 20gm, 25gm or as per company standard |
| 21 | Product Specification | See on Table 01, Table 02, Table 03 |

Table 01 – Specification – Orange Powder Drinks – Physical Properties

| SN | Characteristics | Requirements | Remarks |
|----|-----------------|---|---------|
| 01 | Appearance | Homogeneous, free flowing granular powdered form. Yellowish dry powder and opaque. Granules big and small. Free from foreign materials & extraneous matter. | |
| 02 | Color | Yellowish dry powder and opaque | |
| 03 | Flavor | Pleasant characteristic flavor & odor before and after reconstitution to drink | |
| 04 | Taste | Sweet taste with saltiness | |

Table 02 – Specification – Orange Powder Drinks – Chemical or Other Testing Properties

| SN | Characteristics | Requirements | Remarks |
|----|--|--------------|---------------------|
| 01 | Moisture Content, % w/w, Max | 1.0 | As per country std. |
| 02 | Reconstitution °Brix, Min | 5.0 | As per country std. |
| 03 | Acidity (As An. Citric acid), % w/w, Max | 3.5 | As per country std. |
| 04 | Sulphated Ash (% m/m), Max | 2.0 | As per country std. |
| 05 | Acid insoluble Ash (% m/m), Max | 0.005 | As per country std. |
| 06 | Solubility, Min | 95 % | As per country std. |

Table 03 – Specification – Orange Powder Drinks – Microbiological Properties

| SN | Characteristics | Requirements | Remarks |
|-----------|------------------------------------|---------------------|---------------------|
| 01 | Total plate count [cfu/ml], Max | 1000 | As per country std. |
| 02 | Total Coliform count [cfu/ml], Max | Absent | As per country std. |
| 03 | Yeast and Mold Count [cfu/ml] | 10 | As per country std. |