



# TECHNICAL DATA SHEET

## RED GRAPEFRUIT PULP CELLS (UN-WASHED)

### DESCRIPTION

Red Grapefruit Pulp Cells are derived from the processing of red grapefruit and consist of the separated juice vesicles (pulp). The product has a soft, juicy texture and a natural pink to reddish color, with a mildly sweet and tangy citrus flavor. Product is intended for further manufacturing, not RTE.

**Country of Origin:** United States of America, 100% Texas



### Technical Data

#### ORGANOLEPTIC

Aroma	Good, typical of red grapefruit juice. No fermented or caramelized odors.
Color	Good. (19-20 points) Typical of Rio Red grapefruit.
Defects	Practically Free (18-20 points) ≤ 10 embryonic seeds or seed fragments in 50g of pulp ≤ 5 black specks in 50g of pulp ≤ 5 peel particles in 50g of pulp
Flavor	Good. (54-60 points) Typical of sound, mature grapefruit with no off notes or caramelized flavors.

#### PHYSICAL

	Target	Min	Max
Brix (corrected for acidity)	8		
Titratable Acidity (% Citric Acid)	1	0.7	1.3
Brix/Acid Ratio	10.5	8.0	14.0
pH Value			4.0
Free and Suspended Pulp	8-9%	6%	12%
Recoverable Oil (Scott Method)			0.036%
Color (Hunter CR Value)	78	70	90

#### MICROBIOLOGY

Standard Plate Count (SPC or TPC)	3000 cfu/g
Yeast and Mold	500 cfu/g
Coliforms	Negative

#### HEAVY METALS & PESTICIDES

Lead	0.05 PPM
Arsenic	0.1 PPM

Pesticides comply with both USA and EU regulations, ensuring they meet safety limits set by both jurisdictions. Analysis Available upon request.

### Compliance

- ✓ FDA Compliance
- ✓ HACCP System
- ✓ GFSI accredited by BRCGS.
- ✓ Kosher Certified
- ✓ Fully Traceable Product
- ✓ 100 % Natural
- ✓ Gluten Free
- ✓ Allergen Free

### Nutritional

#### Nutrition Facts

Nutrition Facts		
Serving Size 100g		
Amount Per Serving		
<b>Calories</b>		47
100 g		% Daily Value *
Total Fat	0 g	0 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	1 mg	0 %
Total Carbohydrate	10 g	4 %
Dietary Fiber	1 g	4 %
Total Sugars	7 g	14 %
Includes ___ g Added Sugars ___ %		
Protein	1 g	
Vitamin D	0 mcg	0 %
*Calcium (Ca)	48 mg	4 %
*Iron (Fe)	0 mg	0 %
Potassium	153 mg	3 %
Magnesium	--	--
Copper	--	--
Zinc	--	--

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

\*Analytical results captured from 3rd party lab in 2023

## Packaging and Storage

### Drums



**Packaging:** Open head steel drums 55 gallons, 48 gallons net fill with two blue tinted polyethylene liners with plastic FDA Approved zip ties. Net weight ~ 400 lbs. (181 kg) or 5.5 gallon, 5 gallon net fill, plastic pails with two polyethylene liners. Approximate net weight of 40 lbs. (18 kgs)

**Storage:** Kept in Original Packaging at <0°F (<-18°C)

**Shelf Life:** 36 months at recommended conditions

**Thawing and Handling:** Product should be thawed at ambient temperature for 24 to 48 hours prior to use. This will partially thaw the product and allow it to be dumped into another container or blend. Product should not be subjected to excessive thawing and freezing cycles as this may cause undesirable results.

**Labeling:** Label is placed overhanging from the inside of the drum secured by the lid and ring of the drum to avoid it falling off. Label complies with international labeling regulations.

## Product Numbers

This technical data sheet applies to the following Product Numbers:

- TC4120-D – W1042193
- TC4120-P – W1042194

## Lot Code Explanation

Our bulk products are assigned a unique code at the time of manufacturing. Each batch will be identified by a code that looks like "T23310-01 or P23319-01 or S22333-09".

These codes are assigned by the quality assurance lab. The letters designate the origin of the batch:

- P- Production
- T- Tanker
- S- Sales Blend

The numeric portion is composed of the last two numbers of the year (23), the Julian day (310), and after the hyphen the batch number for the day (-01).

The format follows: PYYDDD-BB where P represents the origin, YY the year, DDD the Julian day, and BB the batch number.

# COA Example



## Quality Assurance Department Certificate of Analysis

**Product Identification**

Lot Number

Production Date:

Expiration Date

W1042193-TC4120-D Red Grapefruit Pulp Cells New Drum

P24029-02

01/29/2024

01/29/2027

Analysis	RGJC Laboratory Analysis	UOM	Specifications	
			Min	Max
Country of Origin	United States of America			
Uncorrected Brix (AOAC 983.17)	11.02	EA	8.00	15.00
pH Value (AOAC 964.24)	3.36	EA	3.00	4.00
% Acid (as citric) (AOAC 942.15)	1.1	PCT	0.70000	1.30000
Brix, Corrected (AOAC 983.17)	11.24	EA	8.00	15.00
Brix/Acid Ratio (USDA AMS)	10.21	EA	8.00	14.00
% Oil (Scott Oil Method)	0.0188	PCT	0.0001	0.0360
CR Value (Hunter Value)	80	EA	70.00	90.00
CY Value (Hunter value)		EA	0.00	100.00
Citrus N Value (Hunter Value)		EA	0.00	150.00
Color Score (USDA AMS)	20	EA	18	20
Pulp Defects - Peel Fragments (JBT/FMC)	0	EA	0	15
Pulp Defects - Seeds (JBT/FMC)	10	EA	0	10
Pulp Defects - Specks (JBT/FMC)	0	EA	0	10
Defect Score (USDA AMS)	20	EA	18	20
Flavor Description	NONE			
Flavor Score (USDA AMS)	55	EA	50	60
Grade Score (USDA AMS)	95	EA	90	100
Customer Name				
Total Plate Count (FDA BAM No. 3 on OSA)	30	CFU	0	3000
Yeast (FDA BAM 18)	70	CFU	0	500
Molds (FDA BAM 18)	10	CFU	0	500
Coliform				
TAB/ACB	Negative			

Customer Remarks:

A handwritten signature in blue ink, appearing to read "J. H." or "John H.".

Designated Supplier Signature:

Title:

Issue Date:

Rio Grande Juice Company - 702 E. Interstate Hwy 2, Mission, TX 78572 - (956) 598-6800

FSQA Supervisor

10-15-2025 14:25:14

# Customer Acceptance of Specifications

Rio Grande Juice Company has presented the Customer with specifications for RED GRAPEFRUIT PULP CELLS (UN-WASHED), and this Agreement formalizes the acceptance of these specifications. Both parties acknowledge that they have reviewed and approved the specifications.

## RIO GRANDE JUICE COMPANY



Approver Signature:

Approver Printed Name: LUIS HERNANDEZ

Approver Position: FSQA SUPERVISOR

Date: 10/15/2025

## CUSTOMER

Customer Name: \_\_\_\_\_

Approver Signature: \_\_\_\_\_

Approver Printed Name: \_\_\_\_\_

Approver Position: \_\_\_\_\_

Date: \_\_\_\_\_

\*\*Any modifications or amendments to the approved specifications must be agreed upon in writing by both parties\*\*

This document contains confidential proprietary information and is not to be shared with others without explicit authorization from Rio Grande Juice Company.