

Purees | Citrus Oils | Fruit Juice Concentrate

www.bbj.co.zw • www.bfp.co.zw

Organisational Overview

Beit Bridge Juicing Private Limited (BBJ) is a manufacturer and processor of fruits into juice concentrates and other related bi-products such as fruit oils, fruit essences and stock feed. The main product range includes orange, grapefruit, passion fruit, lemon and lime concentrates which are supplied as inputs to food and beverage manufacturers.

Its division Best Fruit Processors (BFP), has the capacity to process other fruit types such as mangoes, guavas and tomato into aseptically packed purees and paste. This Norton based plant was formed through a Joint venture between BBJ and The Agriculture and Rural Development Authority (ARDA). BBJ has 70% majority ownership of BFP while ARDA has 30%.

The two processing plants are located on ten and two hectares of land. This state of art technology has the capacity to produce 40 000 tonnes of citrus fruit and 24 000 tonnes of the other raw fruit varieties annually.

Mission



To provide value addition of fresh produce in order to maximise stakeholder value.

Vision



To be the number one liquid food and beverage business in Africa.

Fruit Sourcing

Fruits are procured from 3240 farmers. 90% are small holder farmers and 60% are women.

Standards and Certifications

Quality Management Systems

★ ISO 9001: 2015

Food Safety Management System

- ★ FSSC 22000
- ★ Halal
- ★ Kosher

Product Specifications

50 & 65 BRIX ORANGE CONCENTRATE



Comminuted base prepared from the juice expressed from the endocarp of whole sound mature oranges free from foreign matter.

Fruit Varieties: Citrus sinensis and Valencia **Legal Classification:** 100% Juice concentrate

Process/Storage: Pasteurized, Preserved, Ambient (10°C - 30°C)

Container Type: 200lt Drum - 230 KG

Shelf Life: 12 months Ambient Temp /18 months 4 – 10°C

30 BRIX LEMON CONCENTRATE



Concentrate prepared from the juice expressed from the endocarp of whole sound mature lemons free from foreign matter.

Fruit Varieties: Citrus limon

Legal Classification: 100% Juice concentrate

Process/Storage: Pasteurized, Preserved, Ambient (10°C - 30°C)

Container Type: 200lt Drum - 230 KG

Shelf Life: 12 months Ambient Temp /18 months 4 - 10°C

58 & 65 BRIX GRAPEFRUIT CONCENTRATE



Concentrate prepared from the juice expressed from the endocarp of whole sound mature Ruby red grapefruit free from foreign matter. Processing temperature assure good cloud stability. The reconstituted juice shall have good colour and flavour.

Fruit Varieties: Citrus Paradisi

Legal Classification: 100% Juice concentrate

Process/Storage: Pasteurized, Frozen Container Type: 200lt Drum - 260 KG Shelf Life: 36 months @ – 18°C

ORANGE ESSENCE OIL



Oil produced by cells within the rind of an orange fruit. It is extracted as a by-product of orange juice production by distillation.

Fruit Varieties: Citrus Sinensis

Legal Classification: 100% Orange oil **Process/Storage:** Ambient (10°C - 30°C) **Container Type:** 210lt Drum - 180-182 KG **Shelf Life:** 12 months Ambient temperatures

ORANGE OIL



Orange oil produced by cells within the rind of an orange fruit. It is extracted as a by-product of orange juice production by centrifugation, producing a cold-pressed oil.

Fruit Varieties: Citrus sinensis

Legal Classification: 100% Orange oil Process/Storage: Ambient (10°C - 30°C) Container Type: 210lt Drum - 180-182 KG Shelf Life: 12 months Ambient temperatures

RED GRAPEFRUIT OIL



Red Grape oil produced by cells within the rind of a Red grapefruit. It is extracted as a by-product of Red grapefruit juice production by centrifugation, producing a cold-pressed oil.

Fruit Varieties: Citrus Paradisi

Legal Classification: 100% Red grapefruit oil **Process/Storage:** Ambient (10°C - 30°C) **Container Type:** 210lt Drum - 180 KG

Shelf Life: 12 months Ambient temperatures

28 TO 30 BRIX TOMATO PASTE



A thick brick red coloured Hot Break concentrated paste characteristic of ripe tomatoes.

Fruit Varieties: Chibili / HTX 24 / Star 9600 / Pietrorossa Legal Classification: 28 Brix tomato paste(Hot or cold) Process/Storage: Pasteurized, Ambient (10°C - 30°C)

Container Type: 210lt Drum - 180-182 KG **Shelf Life:** 12 months Ambient temperatures

14 TO 16 BRIX MANGO PUREE



A thick golden yellow to orange yellow coloured puree/pulp characteristic of ripe mangoes.

Fruit Varieties: Kent / Tommy Atkins / Sensation / Zill

Legal Classification: 100% Red grapefruit oil

Process/Storage: Pasteurized, Ambient (10°C - 30°C),

Aseptically filled

Container Type: 210lt Drum - 180 KG
Shelf Life: 12 months Ambient temperatures

8 TO 10 BRIX GUAVA PUREE



A thick pink red colored puree/pulp characteristic of ripe guavas.

Fruit Varieties: Hard firm ripe Guavas **Legal Classification:** 100% Guava Puree

Process/Storage: Pasteurized, Ambient (10°C - 30°C),

Aseptically filled

Container Type: 210lt Drum - 180-182 KG
Shelf Life: 12 months Ambient temperatures

25 BRIX GRANADILLA PUREE



Puree prepared from the juice expressed from the endocarp of whole sound mature Granadilla free from foreign matter.

Fruit Varieties: Passiflora edulis **Legal Classification:** 100% Juice puree

Process/Storage: Pasteurized, Ambient (10°C - 30°C)

Container Type: 200lt Drum - 210 KG

Shelf Life: 12 months Ambient temperatures /18 months 4 – 10°C

Value Added Products



Primary packaging



Tomato Paste 50g Sachet



Tomato Paste 3Kg Can



Tomato Puree 410g Can



Tomato Puree 3Kg Can

Secondary Packaging

- 20x 50g sachets packed in a cardboard dispenser,
- 410g packaged in 6 units, 3kg packaged singularly

Tertiary Packaging

• 12x dispensers (20X50g) in a cardboard box

Occasion

Great for cooking gravy and stews for home meals and big events as a substitute for fresh tomatoes:

- 50g Paste sachet and 410g Puree for routine household use
- 3kg Paste and 3kg Puree for home events or commercial use

Channels

50g - Supermarkets, Wholesalers General Dealers, Tuck shops 410g - Supermarkets, Wholesalers, Petrol Food Marts 3kg Tomato Paste or Puree: Hotels, Bulk Caterers, Restaurants, Institutions (schools, hospitals etc.)

Shelf Life

10 months

Storage & Handling

Refrigerate once opened and use within 5 days
Once opened, empty contents from can into an air tight container
Store in a cool dry place
Store product away from direct heat and light sources

Harmonised Standard Codes

Product	Code
Paste and Purees	20079900
Juice concentrates	20093900
Citrus Oils	33011900



Head Office Stand No. 210 Mutiti Drive

Ruwa, Harare, Zimbabwe Tel: +263 8677 000 390 Factory Mazunga Estates Beit Bridge, Zimbabwe Tel/Fax: +263 86 229 65



Best Fruit Processors 247 Galloway Road Norton, Zimbabwe Tel: +263 8677 020 416

Cell: +263 772 132 758/9