



The Original Cook Islands

Noni Juice

# Processing Flow Chart

## For 90 Days Noni Fruit Juice

Background

- Noni is commonly known as *Morinda Citrifolia*. The Noni plant is an evergreen shrub that can range from a small bush to a 15-30 feet tall tree. It grows leaves that are a dark green glossy colour and white flowers with a bumpy, potato like fruit found in the Cook Islands, Tahiti, Samoa, Tonga, Fiji, Vanuatu, Hawaii and throughout the Pacific Region.
- The Noni juice is from the fruit of the plant. The fleshy fruit is noted for its strong rancid, cheesy smell when ripe. This smell decreases as the fruit is macerated and the juice is prepared. The taste is also improved during this processing.

Morinda Citrifolia Fruit From  
Agriquality Approved Growers

- *Morinda Citrifolia* Fruit is grown and supplied by CINM/ Agriquality Approved Growers. CINM Ltd uses Noni fruit grown and harvested in the farm/wild without the use of potentially harmful fertilizers and pesticides.



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Noni Harvest

- The fruit is picked when it is 'white' in colour. All fruit is Hand-Picked. No mechanical machinery is used. The fruit is collected in a tray and then placed into CINM approved Food Grade Drum.

Receive, Weigh, Record  
Organic Registration Number +  
Volume per Grower.

- The fruit is inspected by our Quality Assurance staff upon arrival in our factory to sort out the quality of the fruit (e.g. white colour, maturity and size). We receive the fruit, record Volume and also record the Organic Registration Number from each Grower. The fruit is Brix Tested.



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Placed in Organic Approved  
Airtight Storage Drums



Whole Fruits are Pressed to  
Release the Noni Juice



- Fruit is stored in Organic Approved Airtight Storage Drums to allow maceration process to take place. This process is further assisted by the drums being kept at natural ambient temperatures of 22°C to 28°C. The Storage Drums used are 125L High Density (Impact Resistance) suitable for ALL food grade (including liquid) products.

- The fruit is pressed by using the Hydopress 160 Litre Constanza press and the juice filtered through a Cloth Filter placed over a Screen/ Plate Filter which is refined to 0.2 micron. The juice is then filtered further 2 times before being placed into the specially allocated juice barrels.



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## For 90 Days Noni Fruit Juice

Deliver Juice to Processing Plant for Flash Pasteurisation and Further Filtering of Juice



- The juice is transferred into 'Marked' Allocated Juice Barrels and delivered to the Processing Plant for Flash Pasteurisation of 95°C for 15 seconds to stabilize the juice. The juice is further filtered twice with 0.2 Micron Mesh.
- Pasteurisation assists in maintaining the natural qualities in Noni. It is heat treated to the recommended levels in the approved HTST( Hot Temperature Short Time) procedure so as to inhibit yeast, microbial growth and to destroy any harmful bacteriological organisms without damaging the inherent health-giving properties of this natural juice.
- No Preservatives, Additives, Colors, Flavors, Sugar or Water is added to our Natural Pure Organic Noni Juice.



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Attend to all Quality Assurance  
Testing : Test Brix + pH Levels  
Batch Sample to Public Health  
facility for Bacteriological Analysis



- Upon the completion of the pasteurisation process ALL Quality Assurance Testing (i.e. Brix + pH Levels) is recorded and also at this point a batch sample is subjected to Bacteriological Analysis at the Public Health facility. All Tested to meet product specifications.
- Additional test at clients' request can be arranged with Independent Laboratory.



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- The juice is hot-filled into retail pack size Glass/PET Bottles of 500ml, 750ml and 1000ml. The bottles are capped, labeled, batched (with Batch Number & Use By Date), Cartoned, Crated and Palletized for export. From the date of bottling, the product has a 2-year shelf life.
- All timber components meet the FAO International Phytosanitary Standard No. 15 for Wood Packaging Material in International Trade.

- The juice is hot-filled into the best IBC bulk packaging (UniCube M19 1000). The IBC container dimensions are in compliance with ISO and allow particularly easy handling of the UniCube M19 1000. They can be stacked up to four high and moved by the usual means of transport. The material is extrusion blow-moulded inner container of high molecular, high density polyethylene (HDPE), bolted tie-bars allow quick easy exchange of inner container, reliable safety outlet valves, welded galvanized tubular steel grid jacket and bottom plate bolted to pallet, offers superior stability and best protection to the inner container. This IBC is designed to meet the demand for multi-trip capabilities.

- Export Documentation including specific Test Results completed and stamped to Clients specifications.



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*Morinda Citrifolia*  
fruit (Noni)

Noni fruit is picked





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Fruit is stored in Organic  
Approved Airtight  
Storage Drums

The presses used to  
process the Noni

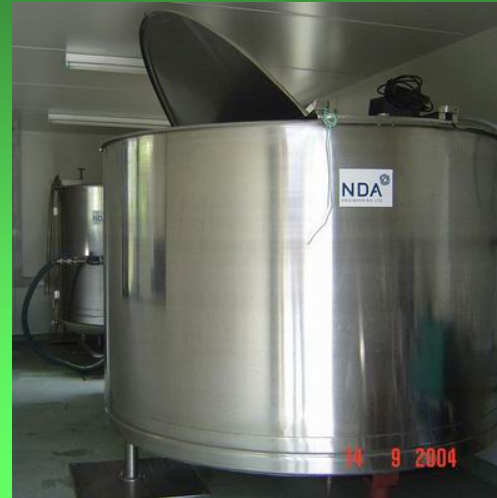






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The IBC used for  
bulk packaging



Pasteurisation Units

