



Final Testing Report: Shelf Life Determination

June 20, 2018

Company: LUMI Organics.
Contact person: Hillary Murray
Address: 8 Lee Blvd., Malvern, PA 19355
Phone: 434-422-0458
E-mail: Hillary@LumiJuice.com

Product: Jump Shot

Sample Product Value: pH 4.2

Testing: Samples held at 30°C, sampled daily and analyzed for total plate counts using Plate Count Agar (PCA) and yeast and mold using Acidified Potato Dextrose Agar (PDA 3.5). Twenty-five gram samples were diluted ten fold with 0.1% peptone water and vortexed. Samples were plated using the appropriate agars and incubated at 30°C for 48 hours. The results are as follows:

Table 1. Microbiological results for the Jump Shot samples during storage at 30°C for shelf life estimation.

Sampling time (days)	Counts (log CFU/mL)	
	Total aerobic plate count	Molds and yeasts count
0 (76/7/2018)	3.53	< 1.00 CFU/g
2 day	3.40	<1.00 CFU/g
5 day	3.32	<1.00 CFU/g
6 day	2.79	<1.00 CFU/g
7 day	2.86	<1.00 CFU/g
8 day	3.41	<1.00 CFU/g
9 day	3.44	<1.00 CFU/g

The purpose of the study was to determine the microbiological stability of the Jump Shot juice when held under temperature abuse conditions that may occur during shipping or receiving. From the results listed above, the Jump Shot had microbiological counts that did not show significant changes from their inception date. The Jump Shot microbiological quality did not increase with either bacterial or fungal spoilage microorganisms. Due to the low pH of the product, pathogens are not capable of growing, thus not being a safety concern due to the acid conditions of the product. The Jump Shot has a shelf life of at least 9 days when held at ambient temperature, and temperature abuse that would occur during shipping or receiving should not be a concern.

Periodic testing, strict formulation control and microbiological specifications should be requested of your ingredient suppliers, to assure the consistent quality and safety of the Green Juice that you are manufacturing.

If you require any further clarification, please contact me. This is the final report.

Randy Worobo, PhD
Professor of Food Microbiology
Director of the HPP Validation Center
Department of Food Science