

CLARIFIED LEMON JUICE CONCENTRATED 450 GPL, FROZEN & UNPRESERVED



General Description

Lemon juice concentrate, clarified, frozen and unpreserved.



Composition

100% natural juice obtained from the whole fruit of variety Lemon.



Process

The juice is expressed, concentrated and clarified by a membrane process/cross flow filtration, by a sound industrial process in clean and sanitary premises and equipment.



Additives

The product is free from any additives.



Appearance

Clear, low viscosity liquid with a characteristic yellow color.



Packaging

Suitable clean and new open mild steel drums polyethylene lined with double polyethylene bags of 240 Kg net weight. Also available on plastic jerrycans 25, 50 or 60 Kg Net weight.



Labelling

The label indicates: product designation, producer, country of origin, gross, net and tare weights, lot number, drum number and date of production.



Storage Life

The useful storage life of this product is 24 (twenty-four) months from the time of production when stored at -18 (minus eighteen degrees Celsius).



Brix

44.0° - 54.0° soluble solids content as determined by refractometer at 20°C uncorrected for acid and read as degrees Brix on the International Sucrose Scales.

Brix corrected for acid: 50.0 - 60.0°



Color

MINOTA VALUE

L Value
A Value
B Value

DELIVERED

94.0 to 98.5
-17 to -7
20 - 60



Flavor

Good distinctive lime flavor, free from off-flavors or staleness.



Acidity

440 and 465 g/l

(G.P.L.) citric acid anhydrous.

36.0 - 38.0 %



Apparent Density 1.210 - 1.254 g/ml.



Clarity

Less than 3.0 HACH N.T.U. at single strength of 7.113% w/v citric acid anhydrous.



Microorganisms

Total Viable Count (T.V.C.) max. 60 cfu/g, Yeast & Mould max. 30cfu/g. Coliforms, absent.



Pesticide Residues

Conforms to FAO/WHO Food Standards and/or user country regulations, whichever are more stringent.



Suspended Matters

The juice is free from significant visible suspended matter or precipitation after storage for 48 hours at single strength.



Trace Metals

Conforms with FAO/WHO Standards or user country regulations, whichever are more stringent.



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