

FROZEN KEY LIME PUREE (UNPRESERVED & PASTEURIZED)

Composition

100% natural puree obtained from the KEY LIME fresh fruit.


Process

The fruit is squeezed, finished, pasteurized and frozen by a sound industrial process in clean and sanitary premises and equipment.


Additives

It is free from any additives.


Appearance

It is cloudy with a good characteristic lime color.


Contaminants

It is free from any foreign matter.


Packaging

Suitable clean and new open mild steel drums polyethylene lined with double polyethylene bags of 196 Kg Net weight. Also available on plastic jerrycans 20 or 50 Kg Net weight or plastic pails 18Kg Net.


Markings

The side of each drum is clearly and permanently marked with the 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 months from the time of production when stored at -18°C (minus to eighteen degrees Celsius).


Microorganisms

Total Viable Count (T.V.C.) max. 1000 cfu/g., Yeast & Molds max. 500 cfu/g., Coliforms Absent.


Oil Content

0.45 - 0.55 % v/v determined as recoverable oil by Scott Method.


Flavor

Good flavor, free from off-flavors or staleness.


Acidity

Between
5.0 - 6.2 %

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

ACIDITY AS ANHYDROUS CITRIC ACID % W/W

31 - 33 %


Brix

7.0° - 10.0° soluble solids content as determined by refractometer at 20.0°C uncorrected for acid and read as degrees Brix on the International Sucrose Scale.


Pulp

6 to 15% determined by centrifugation.


Pesticide Residues

Conforms to FAO/WHO Food Standards and/or user country regulations, whichever are the more stringent, in force from time to time.


Trace Metals

Conforms to FAO/WHO Food Standards or user country regulations, whichever are the more stringent, in force from time to time.



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