

**FROZEN LEMON PUREE (UNPRESERVED & PASTEURIZED)**

**Composition**

100% natural puree obtained from the LEMON 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 lemon 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. and date of production.


**Storage Life**

The useful storage life of this product is 24 months from the time of production when stored at  $-18^{\circ}\text{C}$  (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.


**Brix**

7.0° - 10.0° soluble solids content as determined by refractometer at  $20.0^{\circ}\text{C}$  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.



Kosher & Halal Certified Update FEB 16th 2022 REV 01