



## Technical Data Sheet

Kosher & Halal Certified  
 Updated June 14th, 2018, REV 03  
 Revised September 23, 2020



### LOUDY LEMON JUICE CONCENTRATED 400 GPL, FROZEN & UNPRESERVED



#### Composition

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



#### Process

The juice is expressed and concentrated by a sound industrial process in clean and sanitary premises and equipment.



#### Additives

It is free from any additives.



#### Appearance

The product is cloudy high viscosity and sticky liquid with a beige - yellowish characteristic lemon concentrate color.



#### Contaminants

The product is free from any foreign matter.



#### Packaging

Suitable clean and new open mild steel drums polyethylene lined with double polyethylene bags of 250 Kg Net weight. Also available on plastic jerry cans 25, 50 or 60 Kg Net weight.



#### 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 (twenty-four) months from the production date, when stored at -18°C (minus to eighteen degrees Celsius).



#### Brix

40.0° - 50.0° soluble solids content as determined by refractometer at 20°C uncorrected for acid and read as degrees Brix on the International Sucrose Scale.



#### Pulp

1.0 to 6.0 % determined by centrifugation.



#### Flavor

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



#### Acidity

Between  
**390 / 410 g/l**  
(G.P.L.) citric acid anhydrous.

ACIDITY AS ANHYDROUS CITRIC ACID % W/W

**32.0 - 34.0 %**



**Apparent Density** 1.200 - 1.270 g/ml



#### Microorganisms

Total Viable Count (T.V.C.) max. 60 cfu/ml, Yeast & moulds max. 30 cfu/ml. Coliforms, Absent.



#### 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.