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FROZEN CONCENTRATED LEMON JUICE (F.C.L.J.) STANDARD

Produced according to A.I.J.N. Code of Practice

* DESCRIPTION

The CONCENTRATED LEMON JUICE is a pure and natural product, without additives or preservatives, produced by certified SGF producers. Produced by evaporating the water from the juices freshly extracted from LEMONs (*Citrus limon*). Seeds and excessive pulp are removed prior to concentration. It is produced in accordance with the A.I.J.N. Code of Practice. The concentrate is made from sound and ripe fruits harvested from NOT genetically manipulated plants and NOT treated with hormones.

* USAGE

The CONCENTRATED LEMON JUICE is used as natural acidulant, either in concentrate or diluted form. It is used also in manufacture of lemonade, and other food preparations.

* PACKAGING

Frozen Concentrated Lemon Juice is packed in open head 55 US Gallon steel drums and/or in wooden bins, with minimum two (2) polyliner inner bags.

* SHELF LIFE

Two (2) years, if stored at -10° Celsius or lower.

* TYPICAL SPECIFICATIONS

- GPL	400 +/- 10
- Brix (corrected)	55 +/- 08
- % Anhydrous Citric Acid	30 +- 4%
- Defect score	19 till 20
- Flavour score	36 to 38
- pH (5,7 acidity)	1.5 to 2.70
- Centrifuged pulp	max. 20%
- Mold and yeast counts	Maximum 100 UFC/ml
- Plate counts bacteriological	Maximum 1.000 UFC/ml
- Thiabendazole	Not detectable
- Pesticide residues groups	Not detectable
- 2,4-D	Not detectable
- Radioactive contamination	<21 Becquerel per kg
(in accordance with E.E.C. regulation 616/2000 for foodstuffs)	
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* NOTES

- The specifications shown here are for orientation only. They cannot be considered as commitment of supply.
- The specifications showed above are in accordance with the analysis methods described in Quality Control Manual for citrus processing plants, published by intercit, Inc., Safety Harbor, Florida 3357, USA
- If further specifications are required, please contact our office. For details, see letterhead.

The specifications showed above are in accordance with the analysis method described in the Quality Control Manual for Citrus Processing Plants, published by Intercit. Inc., Safety Harbor, Florida, U.S.A.