

FROZEN CONCENTRATED LIME JUICE (F.C.L.J.) LOW PULP
Produced according to A.I.J.N. Code of Practice

*** DESCRIPTION**

The CONCENTRATED LIME 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 limes (*Citrus latifolia* or *aurantifolia*). 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 LIME JUICE is used as natural acidulant, either in concentrate or diluted form. It is used also in manufacture of lemonade, and other food preparations, together or instead of lemon juice.

*** PACKAGING**

Frozen Concentrated Lime 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
- Color.....	Light Green
- pH (5,7 acidity).....	1.5 to 2.70
- Centrifuged pulp	max. 2% or 5% or 10%
- 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)

*** 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.