

## **ASEPTIC LEMON PURÉE**

### **DESCRIPTION**

Fruit beverages, food Industrial applications, bakery, dairy, ice cream, soft drinks / drinks, fruit prep, ready meals, jams, syrups.

### **PROCESS**

Purees are processed in our facilities in compliance with Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Point (HACCP) standards, from receipt of raw materials, cleaning and disinfection, pulping, screening, pasteurization, aseptic packaging, storage at room temperature and distribution of the final product. Thermal treatment guarantees product's safety, keeping its organoleptic and nutritional characteristics. All operations are carried out under high quality standards, in compliance with current legislation.

### **INGREDIENTS**

Lemon juice concentrate, ascorbic acid and water.

### **CRITICAL CONTROL POINTS**

1. Pasteurization (temperature and pH)
2. Internal filter's integrity
3. Peroxide

### **ORGANOLEPTIC CHARACTERISTICS**

Aroma and Flavor: Typical of processed Lemon free from off odors or flavors.

Color: intense and homogeneous, characteristic of Lemon; can present a slight change of color due to the natural process of oxidation.

**PHYSICOCHEMICAL CHARACTERISTICS**

DESCRIPTION	UNIT	MINIMUM	MAXIMUM	TESTING METHOD
Soluble solids expressed as	° Brix	6.0	9.0	NTC 440 Year1971
pH		2.20	2.60	NTC 4592 Year 1999
Acidity expressed as	% of citric acid	5.00	8.00	NTC 440 Year 1971

**NUTRITION FACTS**

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240 serving per container	
Serving size	2.8 fl oz (80mL)
<b>Amount per serving</b>	
<b>Calories</b>	<b>21</b>
<b>%Daily Value</b>	
<b>Total Fat</b> 0 g	0%
Saturated Fat 0g	0%
Trans fat 0g	0%
<b>Cholesterol</b> 0 mg	0%
Sodium 2 mg	0%
Total Carbohydrate 1g	1%
Dietary Fiber 1g.	3%
Total Sugars 1g	
Includes 0 g Added Sugars	0%
<b>Protein 1g</b>	
Vitamin D 0mcg	0%
Calcio 21mg	2%
Iron 1mg	3%
Potassium 110mg	3%
The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

**MICROBIOLOGICAL SPECIFICATIONS**

Aerobic and Anaerobic microorganisms: commercial sterility test achieved, no microbial growth is present.

**PESTICIDES**

Multi-residue pesticide determination using GC/MS according to EPA.

**HEAVY METALS**

Lead and cadmium analysis performed.

**GMO DECLARATION**

Neither the product, nor the ingredients are genetically modified organisms.

**IRRADIATION STATEMENT**

Neither the product, nor the ingredients or the raw material have been irradiated or exposed to ionizing radiation.

**ALLERGEN**

Is this product considered an allergen? Yes:  Not

May contain traces of sulphites coming from agricultural activities < 10 ppm

**PACKAGING**

Preformed bag with single-use filling valve, 55 lbs bag in box and 507 lbs bag in drum.

Packaging materials meet FDA regulations.

**STORAGE**

Storage with other products that may alter the puree's organoleptic characteristics or that may cause cross contamination should be avoided. Avoid packaging material mishandling, as this packaging protects and maintains product quality.

Avoid exposing the product to direct sunlight.

To maintain organoleptic characteristics (color, flavor, and aroma) storage in a cool, dry place at temperatures below 75°F is recommended. In temperatures above 75°F it is recommended to refrigerate below 43°F . Once opened, the product should be consumed as soon as possible and kept refrigerated or frozen.

**SHELF LIFE**

12 months at room temperature for "Bag-in-Box" packaging

**SAFETY REQUIREMENTS-  
PHYSICAL HAZARDS**

DESCRIPTION	ESPECIFICATION	TESTING METHOD
Skin, seed, fiber, remains of leaves	Absence of strange materials	Sieve 0.5, 1.0 and 1.5 mm

**IDENTIFICACIÓN:  
BATCH – TRACEABILITY**

The lot is identified with the expiration date as: Month (letters) Day (numbers) Year (numbers)