



Name of Product:	LEMON CONCENTRATE CLEAR SPECIFICATION
Product Description	Lemon Concentrate Clear is a product obtained by selecting ripe, sound lemon fruits and then washing, selecting, extraction, centrifugation, pasteurization, cooling, depectinization, clarification, filtration, concentration and filling into the packages.
Varieties	Kütdiken, Interdonato, Yediveren, Karalimon, Lamas, Mayer
Origin	Turkey

Physical, physicochemical & chemical characteristics	Criteria	Standards	
	oBrix @20°C	40.00 - 55.00	
	Corrected oBrix	44.60 - 61.40	
	Acidity, % citric acid	25.00 - 35.00	
	pH	1.00 - 3.00	
	GPL (g/L)	Min.350.0	
	Color (T%@440 nm @8.00°Bx)	Min.30.0	
	Turbidity (NTU@8.00°Bx	Max.10.0	
	Ratio (°Bx/Acidity)	1.10 - 2.20	
Microbiological characteristics		Aseptic	Non-Aseptic
	Total viable count, cfu/mL	<100	<2000
	Mold, cfu/mL	<10	<500
	Yeast, cfu/mL	<10	<500
	Thermophilic Acidophilic Bacteria (TAB), cfu/mL	<1000	<1000
	Coliform, cfu/mL	Negative	Negative
Sensorial characteristics	Typical of fresh fruit		

Storage Conditions & Shelf Life*		Ambient (24 °C)	Chilled (0-5 °C)	Frozen (-18 °C)
	Aseptic	Not recommended	Not recommended	2 years
	Non-aseptic	Not recommended	Not recommended	2 years
Shipment Condition	Aseptic	Shipment condition can be different from the recommended storage condition which is specified on product label. Shelf life is independent from shipment condition.		

**Indicated storage time is valid only in case of unopened bags at recommended storage conditions*

Logistic Standards

Packaging	Standard steel or conical drum Aseptic: An aseptic bag inside and poly liner bag outside. Non-aseptic: Two poly liner bag or an aseptic bag and a poly liner bag outside. In addition to these regular packaging, upon customer requests different packaging, seals and shrink wraps can be used.
Pallets	According to contract/purchase order, clean, not damaged and suitable for food application
Labelling	Business name and address, Product Name, Net weight, Batch number, Best before date, Country of origin, Shelf life, Storage conditions

Quality According to Food Regulations

Heavy Metals	Heavy metals shall not exceed limits established by AIJN also have complied with regulation (EC) No 1881/2006, unless specified.
Pesticide Residues	Supplier certifies that it has complied with regulation (EC) No 396/2005 and regulation as imposed by U.S. FDA, unless specified.
GMO	All products are free from Genetically Modified Organisms. This also includes genetically modified ingredients and processing aids
Allergen	Typically, products are free from nuts, peanuts, milk, celery, crustaceans, mollusks, fish, egg, gluten, lupine, sesame seeds, soya and mustard. More detailed information is available upon request.
Legal Regulatory Compliance	All products are manufactured in accordance with the principles of HACCP and Turkish Food Codex. All ingredients and packaging materials are compliant with all current European, UK and FDA regulations and legal standards. Fruit ingredients, unless otherwise specified, are fully compliant with the AIJN Code of Practice
Certificates	ISO 9001, ISO 22000, BRC, Kosher, Halal, Organic Master Certificate