

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Lemon Juice</b>
<b>Code</b>	<b>26111</b>
<b>Certificate</b>	<b>Bioagricert</b>
<b>Country of origin</b>	<b>Italy</b>
<b>Last update</b>	<b>06 July 2010</b>
<b>Date of Issue</b>	<b>06 July 2010</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic lemon juice 100%</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<p>Fresh lemons from organic fields are received in trucks or bins, selected, washed with water (potable, supplied by municipality), brushed, sized and sent to the extractors. The juice is extracted from each single fruit and each fruit goes in the apposite extractor according to its size, small, medium and large. The obtained juice is then brought to the Finisher, to eliminate the pulp in excess so that to reach 0,5-1% of pulp. Then the juice is conveyed to the Heat exchanger, where it is pasteurized at 88°C +/- 3°C for 20 seconds. From the extraction on, the juice is conveyed in stainless steel pipes, previously sanitised with hot water and soda. Water used for sanitation is drinkable water, supplied by city water system. (Microbiologically pure). After pasteurization, the juice is checked in laboratory (Steven's test, acidity, pulp, Brix, formol index, molds and yeasts). Just after pasteurization, the juice can be stored in a sterilized refrigerated tank (+2 -+4°C) or immediately bottled at hot temperature (80°C +/- 3°C) and capped (Screwing caps). Before bottling, the bottles are warm up and rinsed with hot water. Once capped, the bottle must be immediately cooled down with cold water jets (cooling tunnel) to generate vacuum necessary for the preservation of juice in time. Before bottling, 3 samples are checked (chemical and microbiological tests). After bottling, 3 samples are checked again (Moulds and yeast, total plate count). Vacuum level inside the bottle must be at least -25KPA. Moreover, 3 samples are taken during the production process and kept to evaluate the product's quality during the shelf-life period.</p>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Fruity typical lemon, without foreign smells</b>
<b>Colour</b>	<b>Pale yellowish</b>
<b>Taste</b>	<b>Typical acid fruity of lemon taste</b>
<b>Appearance</b>	<b>Pulped juice, slightly cloudy typical lemon</b>

<b>Packing</b>	
<b>Net content</b>	<b>1000 ml</b>
<b>Kind of packing</b>	<b>Glass bottle</b>
<b>Packing size (L x W x H)</b>	
<b>Packing/layer</b>	<b>Layers/pallet</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool , dry and dark</b>
<b>Maximum shelf life</b>	<b>9 months after production</b>

<b>Nutritional values (per 100 gram)</b>		<b>(from supplier)</b>
<b>Energy</b>	<b>133 KJ 32Kcal</b>	
<b>Protein (g)</b>	<b>0,4</b>	
<b>Fat (g)</b>	<b>0,1</b>	<b>Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%</b>
<b>Carbohydrates (g)</b>	<b>8,7</b>	<b>Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %</b>
<b>Dietary fibre (g)</b>		
<b>Moisture (g)</b>	<b>92,5</b>	
<b>Mineral (mg/l)</b>	<b>Calcium (Ca):60 Iron (Fe): 0,55 Potassium(K): 1150</b>	<b>Sodium (Na): 17 Phosphor (P):125 Magnesium (Mg):80</b>
<b>Vitamins (mg/l)</b>	<b>Vitamin A: IU/ RE Vitamin B1: Vitamin B2:</b>	<b>Niacin: Vitamin B6: Vitamin C:500</b>

<b>Analytical properties</b>
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<b>Brix (at 20°C)</b>	<b>7 - 8.6</b>
<b>pH</b>	<b>2,0 – 3,0</b>

<b>Microbiological Properties</b>	
<b>Total Plate Count (cfu/g)</b>	<b>&lt; 200</b>
<b>Yeast (cfu/g)</b>	<b>&lt; 200</b>
<b>Moulds (cfu/g)</b>	<b>&lt; 200</b>
<b>Salmonella( cfu/25 g)</b>	<b>Absent</b>

<b>Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)</b>			
<b>Cow's milk protein</b>	-	<b>Peanuts/groundnuts (-derivatives)</b>	-
<b>Lactose or milk sugar</b>	-	<b>Peanutoil</b>	-
<b>(Chicken) egg</b>	-	<b>Sesame</b>	-
<b>Soya protein (-derivatives)</b>	-	<b>Sesame-oil</b>	-
<b>Soya oil</b>	-	<b>Glutamate (added E620-E625)</b>	-
<b>Gluten</b>	-	<b>Sulfite (E220-E228)</b>	-
<b>Wheat</b>	-	<b>Benzoic acid/Parabens (E210-E213)</b>	-
<b>Rye</b>	-	<b>Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155</b>	-
<b>Beef (-derivatives)</b>	-	<b>Tartrazine (E102)</b>	-
<b>Pork (-derivatives)</b>	-	<b>Cinnamon</b>	-
<b>Chicken (-derivatives)</b>	-	<b>Vanillin</b>	-
<b>Fish</b>	-	<b>Coriander</b>	-
<b>Shell-fish</b>	-	<b>Celery</b>	-
<b>Corn /Maize (-derivatives)</b>	-	<b>Umbelliferae</b>	-
<b>Cocoa</b>	-	<b>Carrot</b>	-
<b>Yeast</b>	-	<b>Lupine</b>	-
<b>Pulses</b>	-	<b>Mustard</b>	-
<b>Nuts (-derivates)</b>	-	<b>Mollusc (- derivates )</b>	-
<b>Nut-oil</b>	-		

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>Yes</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>Yes</b>
<b>Ecosocial</b>	<b>No</b>