

PRODUCT INFORMATION

See also www.organic.nl

Product	Lemon Juice
Code	26120
Certificate	Bioagricert
Country of origin	Italy
Last update	27 February 2007
Issue date	04 June 2009
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic lemon juice
Additives	No additives
Process	<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>

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

Packing			
Net content	250 ml		
Kind of packing	Glass bottle		
Packing size (L x W x H)	18.5* 11.5* 17.5		
Packing/layer	38	Layers/pallet	8

Shelf life	
Storage conditions	Cool , dry and dark
Maximum shelf life	9 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	120 KJ 28Kcal	
Protein (g)	0,4	
Fat (g)	0,1	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: - %
Carbohydrates (g)	6.5	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)		
Moisture (g)	93.0	
Mineral (mg/l)	Calcium (Ca):60 Iron (Fe): 0,55 Potassium(K): 1150	Sodium (Na): 17 Phosphor (P):125 Magnesium (Mg):80
Vitamins (mg/l)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:500

Analytical properties	
Ash (%)	0,22 – 0,43

pH	2,4 – 3,0
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Microbiological Properties	
Total Plate Count (cfu/g)	< 200
Yeast (cfu/g)	< 200
Moulds (cfu/g)	< 200
Salmonella(cfu/25 g)	Absent

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

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
NOP –certified	Yes
Halal-certified	No