
	PRODUCT SPECIFICATION		
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Approved by	Technical Manager 	30-08-2016	

**Product description: Lemon Juice( Single strength ) NFC (Frozen)**

Product is produced from Lemon fruit (*C. x limon*). Only sound and fully ripened fruit is used. The juice is extracted using FMC or Brown extractors, pasteurized and filled into open head drums. The processes are closely monitored and verified to ensure the required temperature and time is achieved. Good Manufacturing Practices are adhered to.

Category: Not from concentrate juice as primary product for juices, nectars and confectionary.

**Product code :01LENFCF180 or 01LENFCF210**

**1. Chemical and physical specifications.**

Brix refractometer	To achieve corrected Brix
Brix corrected	7.0 – 10.0
% Acidity (w/w) as citric acid at pH 8.1	3.5 – 6.0
Ratio – Brix corrected / acid	85% of the crop ratio is >1.4 15% of the crop ratio is 1.0 – 1.4 These figures may vary from season to season
% Pulp @ 2500 rpm	<10
Viscosity cps @ 20 °C	Max 40
pH@ 20 °C	2.0 – 3.2

**2. Microbiological specifications**


Total plate count (cfu/ml)	<500
Yeast (cfu/ml)	<100
Mould ( cfu.ml)	<10
Thermophilic acidophilic bacteria (TAB) (cfu/10ml )	Absent
Heat resistant mould (cfu/10ml )	Absent

**3. Sensory specifications**

Colour	Yellow / yellow-greenish
Appearance	No separation, cloudy juice
Taste/ flavour	Typical lemon, no off flavours

**4. Ingredients**

Lemon juice
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### 5. Packaging

200 Lt	240 Lt	Open head drum with two open top blue food grade polyethylene bags or one close top food grade bag and one open top bag. Open top bags are individually tied. Drums are sealed with uniquely numbered seals.
180 kg	210 kg	Net weight per drum
197.5 kg	227.5 kg	Gross weight per drum (approx.)

### 6. Shelf life

Twenty-four months (unopened) from day of filling at maximum minus 16°C under hygienic storage conditions.

Three days (opened) under hygienic conditions at <10°C.

### 7. Storage and transport

Store at maximum minus 16°C and lower temperature under hygienic storage conditions. Transport in clean, dry vehicles, used for foodstuffs at refrigerated temperature.

### 8. Labelling and traceability

Following appears on label: Product code and Name, Production and Expiry date, Brix, Ratio, Net and Gross weight, Country of Origin, Storage conditions, Batch number and Drum number.

### 9. Allergens

None

### 10. Vegetarian status

Suitable for: strict, lacto and ovo vegetarian diet.

### 11. Religious status

Kosher and Halaal


### 12. Genetic modified status

GMO and GMO derivatives free

### 13. Comply with the following legislation and standards.

Cape fruit processors will ensure the product complies with the legislation and standards of country of destination when shipped outside South Africa.

Authenticity	GNR286: Regulations relating classification, packaging, marketing of juice and drinks intended for sale in South Africa as contained in the Agricultural product Standards Act 119 of 1990 and amendments.
Hygiene	Prerequisite programs on Food safety: ISO /TS22002-1

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Contaminants and Residues	<p><b>Heavy Metals</b> - Compliance with GNR 500/2004, GNR 545/2008 and amendments. Regulations relating to maximum levels for metals in foodstuffs as contained in Foodstuffs, Cosmetic and Disinfectant Act 54 of 1972.</p> <p><b>Pesticide residues</b> – Compliance with GNR 246/1994, GNR 46/2012 and amendments. Regulations relating to maximum limits for Pesticide residues that may be present in foodstuffs as contained in the Foodstuffs, Cosmetic and Disinfectant Act 54 of 1972.</p> <p><b>Mycotoxins</b> - Compliance with GNR 1145/2004. Regulations governing tolerance for fungus produced toxins in foodstuffs as contained in Foodstuffs, Cosmetic and Disinfectant Act 54 of 1972.</p>
Food allergen information	Compliance with GNR 146 of March 2010. Regulations relating to the labelling and advertising of foodstuffs as contained in the Foodstuffs, Cosmetic and Disinfectant Act 54 of 1972 and amendments.
Metrology	Compliance with Trade Metrology Act 77 of 1973 and amendments.

#### 14. Country of origin

South Africa
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#### 15. Acceptance of specification by customer

Accepted by (Name)	Signed	Position	Date