



FROZEN PASTEURIZED LEMON PULP CELLS

ORGANOLEPTIC CHARACTERISTICS		
Colour		Typical of Lemon
Flavor and Aroma		Light Yellow
Appearance		Good
CHEMICAL AND PHYSICAL ANALYSIS		UNIT
Brix - Refractometric (at 20°C)	°Bx	7.00 - 9.00
Brix (By Refractometer at 20°C, acid corrected)	°Bx	7.00 - 11.00
Tritable Acidity pH 8,3 as Anh. Citric Acid	g/100g	4.00 - 6.00
Concentration	%	< 80
PEU		The pectinesterase activity in PEU/ml/min must be no greater than 5*10 ³ units
ADDITIONAL INFORMATION		UNIT
Storage	°C	-18
Shelf life	months	18
Packaging		Metal drums or plastic pails
MICROBIOLOGICAL ANALYSIS		UNIT
Total Plate Count	Max UFC/ml	1000
Yeast Count	Max UFC/ml	500
Mould Count	Max UFC/ml	10
Total Coliforms	UFC/ml	< 1
Thermo Acidophilic Bacteria (TAB)	/10g	No detectable
Alicyclobacillus spp	/10g	Absence