

LEMON JUICE

		Cloudy		Clear		NFC
		400 GPL Low/Std Pulp	500 GPL Low/Std Pulp	400 GPL	500 GPL	<2%/ 6-12% Low/Std Pulp
Organoleptic characteristics	Unit					
Colour		Yellow	Yellow	Ambar	Ambar	Yellow
Appearance		Typical of lemon	Typical of lemon	Typical of lemon	Typical of lemon	Typical of lemon
Flavor and aroma		Fresh lemon	Fresh lemon	Fresh lemon	Fresh lemon	Fresh lemon
Chemical and physical						
Brix - Refractometric (at 20 °C)	°Bx	41.00 - 49.50	49.00 - 58.50	40.00 - 45.00	47.50 - 56.00	7.00 - 8.50
Brix - By Refractometer (at 20 °C, acid corrected)	°Bx	47.00 - 55.50	56.00 - 65.50	46.00 - 51.00	54.50 - 63.00	7.85 - 9.65
Titrateable Acidity (pH 8,3 as anhydrous Citric Acid)	g/100 g	32.00 - 33.50	37.50 - 40.00	32.00 - 33.50	38.50 - 40.00	4.50 - 6.00
Acidity (GPL)	g/l	395 - 405	495 - 505	395 - 405	495 - 505	45 - 63
pH (at 8 °Bx)		2.0 - 2.8	2.0 - 2.8	2.0 - 2.8	2.0 - 2.8	2.0 - 3.0
Ratio (at 20 °C)		1.200 - 1.650	1.230 - 1.570	1.200 - 1.400	1.200 - 1.500	1.150 - 1.800
Ratio Corrected		1.430 - 1.750	1.420 - 1.730	1.350 - 1.560	1.350 - 1.680	1.300 - 2.150
Sodium	Max. ppm	30	30	30	30	30
Aminic Nitrogen	mg/100 g	105 - 210	105 - 210	120 - 200	120 - 250	-
Ascorbic Acid (Vitamin C)	mg/100 g	165 - 340	170 - 380	210 - 300	210 - 330	Min. 300
Transmittance at 600 nm		-	-	>90	>90	-
Absorbance at 430 nm		-	-	<1.0	<1.0	-
Microbiological						
Total Plate Count	Max CFU/ml	150	150	50	50	1000
Yeast Count	Max CFU/ml	100	100	30	30	500
Mould Count	Max CFU/ml	10	10	10	10	50
Total Coliforms	Less than CFU/ml	Negative				
Thermo Acidophilic Bacteria (TAB)	CFU/10 g	Not detectable				
Alicyclobacillus spp	CFU/10 g	Absence				
Additional information						
Storage	°C	-18	-18	-18	-18	-18
Shelf life	months	36	36	24	24	6
Packaging		Metal drums, plastic pails, cardboard or wooden bins.				