

FROZEN PASTEURIZED LEMON PULP CELLS

Organoleptic characteristics	Unit	
Colour		Light yellow
Flavor and aroma		Typical of lemon
Appearance		Uniform
Chemical and physical		
Brix - Refractometric (at 20 °C)	°Bx	7.00 - 9.00
Brix (By Refractometer at 20 °C, acid corrected)	°Bx	7.00 - 11.00
Titrateable Acidity (pH 8,3 as anhydrous citric acid)	g/100 g	4.00 - 6.00
Concentration	%	>80
PEU		The pectinesterase activity in PEU/ml/min must be no greater than 5, 10 ⁻³ units
Microbiological		
Total Plate Count	Max CFU/ml	1000
Yeast Count	Max CFU/ml	500
Mould Count	Max CFU/ml	10
Total Coliforms	CFU/ml	<1
Thermo Acidophilic Bacteria (TAB)	CFU/10 g	Not detectable
Alicyclobacillus spp	CFU/10 g	Absence
Additional information		
Storage	°C	-18
Shelf life	months	18
Packaging		Metal drums or plastic pails