

Organic certified natural lemon juice

Description

The product is resulting from the processing of 100% fresh organic lemons.

The raw material is clean, organic, freshly harvested, ripe, whole, fruit.

The product does not contain added thickeners, sugars, salt, colours, flavours, preservatives or other additives of any kind. The product is free of foreign material.

The finished product has a typical flavour, taste and smell of fresh lemon. Foreign taste and smell are absent.

Botanical species

Citrus limon.

Certification, origin, allergens

The product is certified by Bioagricert, Bio Suisse

The product is GMO free

100% Italian origin

No known allergens

Physic-chemical information

| | |
|---------------------------------------|------------------------|
| - Brix (single strength): | 7 – 8,7 |
| - Relative density 20/20°C: | 1,028 – 1,040 |
| - Citric acid (single strength): | 45 – 63 g/l |
| - L – Ascorbic acid: | 150 – 600 mg/l |
| - Acidity (as anhydrous citric acid): | 4,85 – 6,58 |
| - Titrable acidity: | 55 g/l |
| - L – malic acid: | 2,0 – 2,9 g/l |
| - D – isocitric acid: | 206 – 500 mg/l |
| - Ratio citric acid – isocitric: | <220 |
| - Formol index (0,1 N NaOH/100 ml): | 13 – 26 |
| - Glucose: | 5,3 – 9,7 g/l |
| - Fructose: | 3 – 11 g/l |
| - Glucose – fructose ratio: | 0,93 – 1 |
| - Sucrose: | 10 – 50 g/l |
| - Flavonoid glycosides: | 5,7-10,4 g/l |
| - Total pectin: | 300 – 700 mg/l |
| - B – carotene: | 0,00007 – 0,00018 g/kg |
| - Total plate count: | < 2/m |
| - Total mould-yeast count: | < 2/ml |

Nutritional values (%)

| | |
|----------------|--------|
| Energy: | 6 Kcal |
| Fibre: | 0 |
| Cholesterol: | 0 |
| Fat: | 0 |
| Carbohydrates: | 1,4 |
| Proteins: | 0,2 |

Shelf life

24 months for the product in frozen drums, 18 months for the aseptically packed.

Packing & logistics (pallets of 120 x 120 cm)

Filled frozen into 200 kg presterilized drum at -22/26 °C and aseptic also available.

Also available in 18 kg drums, 36 drums/pallet

SOME DETAILS MAY CHANGE WITHOUT ADVISE

For more information: info@fprojects.com

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