

	Title		Document Number
	NFC Whole Lemon Puree		FG- QA-TDS-080
Review Date: January 07, 2025	Revision No: 001		Page 1 of 1
Approved By: David Medeiros	Revision Date: 12/18/2018		

Product Description: Whole Lemon Puree is prepared from wholesome raw materials suitable for use in food products. This product contains no added sugars, flavor, preservatives, or color. This product complies with the Federal Juice HACCP Regulation 21 CFR Part 120.

Kosher Designation: This product is designated *Kosher Pareve* in accordance with the Orthodox Union or rabbinical associations recognized by the Orthodox Union.

Raw material Description:

- Processed from freshly harvested California (USA) grown Lemons.
- Identification Method: Fruit inspection at Sunmet Juice Co. manufacturing plant in Tulare, California

CHEMICAL/PHYSICAL	SPECIFICATON	METHOD
Brix (Soluble Solids)	7.0° minimum	Refractometer
pH	2.0 to 3.4	pH Meter
Acidity	2.0 to 3.9 % w/w as citric	Titration
Viscosity	2.0 – 18.0 cm	(Consistometer /30 s, 20°C)
Appearance	Typical for whole lemon puree; bright yellow with minimal browning or off color	Visual Evaluation
Flavor/Odor	Typical of Lemon, free from fermented, metallic, or other objectionable flavors or odors	Sensory Evaluation

MICROBIOLOGICAL	SPECIFICATON	METHOD
Aerobic Plate Count	<500 CFU/g	AOAC 990.12
Coliform	<10 CFU/g	AOAC 991.14
Yeast	<100 CFU/g	AOAC 2014.05
Mold	<100 CFU/g	AOAC 2014.05

Lot Code Format:	fruit code (WL), Puree Designation(P), Julian date, last digit of the year] e.g.: WLP1268 = Whole Lemon Puree produced on 126 th day of 2018
-------------------------	--

Packaging

- Steel open head drums with 2 poly liners, 400 lb. fill.
- High-Density Polyethylene (HDPE) Pails, 40 lb. fill.

Recommended Storage: Store in original sealed container under frozen conditions ≤0°F (-18°C).

Shelf Life: At least 3 years, in unopened containers following recommended storage conditions.

Shipping: Ship via refrigerated vans frozen 0°F.

Ingredient Listing: Lemon