

Rev. 0 22.01.08 Issued the 22.01.08	NUTRITION FACTS	Modulo	15
		Procedura	S08P03
		<b>M15 S 08 P 03</b>	
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## LEMON JUICE SINGLE STRENGTH

ENERGY (100g of product)
28Kcal/120KJ

AVERAGE NUTRITION FACTS (g/100g of product)	
CARBOHYDRATES:	6,50
of which Sugars	1,75
PROTEINS	0,4
FAT	0,1
of which saturated:	0
ALIMENTARY FIBERS	0,4
SALT	0

MINERALS (mg/100g of product)		
	Min	Max
SODIUM	1	3
POTASSIUM	110	200
CALCIUM	4,5	16,0
PHOSPHATES	25	45
IRON	0,14	0,60
MAGNESIUM	7	12

Date 29/09/2017

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## SICILIAN LEMON JUICE NFC *from Organic Farming*

<b>BOTANIC ORIGIN</b>	CITRUS LIMON (L.)
<b>COUNTRY OF ORIGIN</b>	ITALY
<b>GENERAL DESCRIPTION</b>	Juice obtained from the endocarp of sound, ripe and seasonal lemons of Sicilian varieties from certified Organic Farming.
<b>INGREDIENTS</b>	100% Lemon Juice not-from-concentrate from certified Organic Farming.

<b>PRODUCTION PROCESS</b>	<p>After an accurate selection, the suitable fruit is washed, brushed and processed with FMC in LINE type extractors. After an appropriate filtration, the juice is centrifuged (through centrifugal separators), pasteurized, stored in a refrigerated stainless steel tank and delivered to the bottling line.</p> <p>In the bottling phase, the juice is nitrogen hot-filled, the bottles are immediately capped and, through a conveyor belt, carried to the cooling tunnel. Here the sudden thermic change creates a vacuum of air in the bottle, which will guarantee the product preservation. The bottle are then dried with air flushes, labeled and packed as requested.</p> <p>Each processing step is conforming to the Good hygiene practice (GHP) and the Good Manufacturing Practices (GMP).</p>
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<b>LEGISLATION</b>	<p>According to European Directive 2001/112 EC dated December 20<sup>th</sup> 2001. According to European Directive 852/2004 EC and 882/2004 EC (HACCP). A.I.J.N. compliant. Free from allergens (2003/89 EC – 2006/142 EC). Compliant with European Directive 1830/2003 EC and 1829/2003 EC regarding GMOs. Gluten free (Directive 89/2003 EC). According to European Directive 834/07 EC regarding produces from Organic Farming.</p>
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ORGANOLEPTIC PARAMETERS	
APPEARANCE	Liquid, yellow, cloudy
SMELL	Typical aroma of Sicilian Lemon
TASTE	Fresh, clean, without off tones or bitterness.

ANALITICAL PARAMETERS		
	Min	Max
CITRIC ACID (GPL)	45	63
ACID CORRECTED BRIX	7,00	9,60
pH	2,2	2,6
PULP (% V/V)	0,2	2,0
ASCORBIC ACID (mg/l)	>150	

MICROBIOLOGICAL PARAMETERS	
TOTAL PLATE COUNT	<100 CFU/ml
YEAST and MOULDS	<100 CFU/ml

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<b>PACKAGING OPTIONS</b>	Glass: 250ml, 500ml, 1000ml.
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<b>SHELF LIFE</b>	9 + 3 additional months from production date in unopened original packaging.
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<b>STORAGE CONDITIONS</b>	Keep in cool and dry place, away from direct light. Once opened, keep refrigerated and use within 14 days.
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<b>DESTINATION OF USE</b>	Seasoning for meat, fish, salad, etc. Flavouring for hot and cold beverages. No prescriptions for vulnerable populations.
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#### NOTES

- *Free from GMO and radio activity*
- *In compliance with EU and FDA legislation & directives on pesticide residues, mycotoxins and heavy metals*

Date \_\_\_\_\_

RLAB\_\_\_\_\_