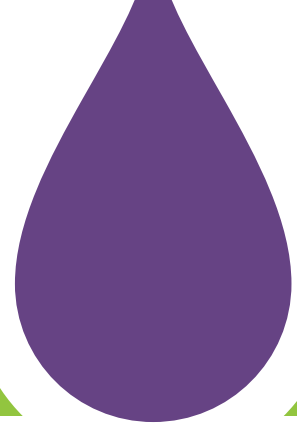


# LEMON PUREE NFC

## Technical Data Sheet



### Product Summary

- Processed from ripe lemons
- Contains no artificial ingredients or fillers
- This product complies with the Federal Juice HACCP Regulation 21 CFR Part 120
- This product contains lead and possibly other chemicals regulated by the California Proposition 65
- This product complies with the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C. §136 et seq.)

### Analytical & Sensory

Brix:	7.0 minimum
pH:	2.1 – 3.1; varies with crop year
Acidity:	2.0 – 3.0% by weight as citric
Appearance:	Typical for whole lemon puree; bright yellow with minimal browning or off color
Flavor/Aroma:	Typical for lemons; free from fermented, metallic, or other objectionable flavors or odors

### Microbiological

Total Plate Count:	<500/g
Yeast & Mold:	<100/g
Coliform:	<10/g

### Packaging & Storing

- Steel open head drums with two 4 mil poly liners, 400 lb fill
- Plastic pails, 40 lb fill
- Store frozen; shelf life 24 months, frozen, in unopened container
- Ship via refrigerated vans frozen

### Each pail/drum is labeled with a Lot# sticker which includes:

- Product ID
- Product Name
- Date of Pack
- Fill (gallons/net weight)



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