



UN RATIONS STANDARD

DATE: 30/10/2011

LEMON ACID EXTRACT

ED No: 01

CODE: UNSTD-COM 4161

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1. PRODUCT NAME

LEMON ACID EXTRACT

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Lemon extract is derived from the peel of the fruit. Shaved peel is combined with alcohol, and left to sit for several weeks until the lemon flavor has been absorbed by the liquid. It is much more strong and bitter than the juice itself.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Lemon extract is a flavoring agent made with lemon peel or zest and alcohol.

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS


pH

2.0 – 2.6

QUALITY PARAMETERS

MAXIMUM LIMITS

The potable water used in reconstitution shall, at a minimum, meet the latest edition of the *Guidelines for Drinking Water Quality of the World Health Organization*.

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Characteristic of lemon extract
Odour and flavour	Strong lemon flavour that is characteristic of lemon extract.
Foreign matter	Free from foreign or extraneous matter and shall be clean and wholesome.

8. CONTAMINANTS

- 8.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	437 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Bottles plastic or glass /Aseptically packed Tetra pack or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 500 ml
Warranty at delivery location	4 Months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"