

	UN RATIONS STANDARD		DATE: 01/04/2024
	LEMON JUICE CONCENTRATE		ED No: 01
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1. PRODUCT NAME

LEMON JUICE CONCENTRATE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Lemon Juice concentrate is prepared from reconstituted lemon concentrate and water as primary ingredients and is formulated to have the same strength as natural lemons. It may be used to add flavour to salads, sauces, fish and seafood, or other food.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Lemon concentrate, water

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


- 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		LIMITS
pH		2.0 – 3.0
Acidity		28 – 35%
QUALITY PARAMETERS		LIMITS
Brix		≥ 45 ⁰

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Aqueous
Colour	Typical yellow (Lemon) or Light Green (Lime)
Odour and flavour	Lemon odour/flavour. Free of any off flavours and odours
Foreign matter	Free from foreign or extraneous matter and shall be clean and wholesome.

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Storage and Transportation Temperature 15°C to 25°C

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).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	31 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be bottled in a polyethylene terephthalate (PET) bottles or equivalent recyclable/ biodegradable packaging material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor 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	From 100 ml to 500 ml
Warranty at delivery location	Minimum 4 Months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

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