

#### **QUALITY MANAGEMENT SYSTEM**

PRODUCT SPECIFICATIONS

EP.05.221 - ME

**PAGE:** 1/2

Revision: 02

Date Dec 12, 2022

FROZEN CONCENTRATED CLARIFIED TAHITI LIME JUICE - 450 GPL

Code: SCCCLIT450

## 1 - DESCRIPTION

Product extracted from healthy and mature fruits of TAHITI's variety, clarified by enzymatic process, pasteurized, concentrated and conserved by controlled physical means.

# 2 - CHARACTERÍSTICS

## 2.1 - Physical-chemical:

<sup>o</sup> Brix corrected (soluble solids)	Min. 51.0
Citric Acid pH 8.1 (%)	
Acidity (GPL)	440 – 460
pH (20°C)	
Total solids (Pulp % v/v)	
Color (% LTD 530 nm)	Min. 92.0
Density (g/mL to 20°C)	1.2348 – 1.3070
2.2 - Sensorials:  Color	t, free of strange odors.
2.3 - Microbiologicals:	
Total Plate Count (UFC/mL)	Max. 500

3 - PACKAGING

## 3.1 - Steel drum 200 L:

With two non-toxic polyethylene bags inside.

Net weight: 250 Kg

## 4 - STORAGE

The product should be stored at temperatures between -15°C and -18°C, in the original packaging, sealed and protected from dust and from insects and rodents' attacks.

Prepared by:	Checked by:	Checked by:	Checked by:	Approved by:
Quality Assurance	Production of Final Product	Production of Pulp and Integral	Production of Pulp and Integral	Industrial Director
		and Concentrated Juices	and Concentrated Juices	



#### **QUALITY MANAGEMENT SYSTEM**

PRODUCT SPECIFICATIONS

EP.05.221 - ME

**PAGE**: 2/2

Revision: 02

Date Dec 12, 2022

FROZEN CONCENTRATED CLARIFIED TAHITI LIME JUICE - 450 GPL

Code: SCCCLIT450

## 5 - SHELF LIFE

Under the below storage recommendations, the product will have the following shelf life:

• 24 months stored at -18°C.

## **6 – TRANSPORTATION**

The product should be transported in its original packaging and refrigerated. The loading areas of trucks or similar vehicles must be clean, dry and free of foreign agents that can possibly jeopardize products integrity.

## 7 - HISTORY AND ALTERATIONS

REVISED	DATE	ALTERATIONS DESCRIPTION	
00	Jan 12, 2011	Manufacturing	
01	Sep 20, 2016	Changed: acidity range, storage recommendations and shelf life	
02	Mar 16, 2020	Excluded max <sup>o</sup> Brix and max citric acid.	