



QUALITY MANAGEMENT SYSTEM

PRODUCT SPECIFICATIONS	EP.05.065 - ME	PAGE: 1/2	Revision: 09	Date Dec 7, 2022
FROZEN PASTEURIZED LIME JUICE – NFC			Code: SICLIT	

1 – DESCRIPTION

Pure and natural product extracted and pasteurized from healthy and mature fruits of ACID LIME variety and conserved by controlled physical means.

2 – CHARACTERISTICS

2.1 – Physical-chemical:

°Brix corrected (soluble solids)	Min. 8.5
Acidity (g/100g)	4.50 – 6.00
GPL	50,0 – 64,0
pH (20°C).....	1.70 – 2.80
Pulp content (%)	5.0 – 12.0
Specific Gravity (g/mL, 20°C)	1.0215 – 1.0816

2.2 - Sensorials:

Color	Characteristic from the ripe fruit.
Odor.....	Characteristic from the ripe fruit, free of strange odors.
Flavor.....	Acid, characteristic from the ripe fruit, free of strange flavors.

2.3 - Microbiologicals:

Total Counts of Bacteria (UFC/mL)	Max. 500
Yeasts and Molds (UFC/mL)	Max. 100
Total Coliform (NMP/mL)	Absent

3 – PACKAGING

3.1 - Steel drum, 200 Liter:

With two non-toxic polyethylene bags inside.

Net weight: 185 Kg

4 – STORAGE

The product should be stored at temperatures between -12°C and -18°C, in the original packaging, sealed and protected from dust and from insects and rodents' attacks.

Prepared by: Quality Assurance	Checked by: Production of Final Product	Checked by: Production of pulps and Integral and Concentrated Juices	Checked by: Production of pulps and Integral and Concentrated Juices	Approved by: Industrial/Technical Director
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5 – SHELF LIFE

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

- 12 months stored at -12°C.
- 36 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	Dec 20, 2010	Manufacturing
01	Mar 21, 2011	Changed: storage temperature
02	Sep 9, 2011	Changed: Net weight
03	Sep 22, 2014	Changed: pH, pulp (%), shelf life
04	Nov 30, 2015	Changed: °Brix
05	Sep 20, 2016	Changed: acidity, pH, pulp, Yeasts and Molds, storage temperature.
06	Aug 07, 2019	Changed: storage temperature and shelf life
07	Oct 14, 2020	Changed: Product name, °Brix, pulp %.
08	Jan 26, 2021	Changed: acidity, pH, GPL, shelf life
09	Apr 27, 2021	Changed: pH

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