



# JUICE LEMON

DEHYDRATED BY PROCESS  
S P R A Y D R Y

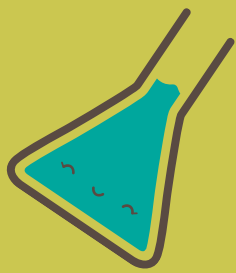
## DESCRIPTION

Product obtained from concentrated lemon juice, dried with excipient and drying salts.

## CHARACTERISTICS GENERAL

Appearance: Fine powder  
Color: beige  
Taste: typical lemon  
Contains 65% lemon solids

## PHYSICAL-CHEMICAL PROPERTIES



Particle size: Min. 95% passes through 40 mesh mesh.  
Amino Nitrogen: Min. 145 mg / 100 g  
pH (sn at 5%): 4 – 5  
Humidity: Max 3%

## APPLICATIONS:

Drinks, mayonnaise, dressings, ice cream

## MICROBIOLOGICAL PARAMETERS

Viable mesophilic aerobes: <10,000 cfu / gr.  
Coliforms at 30 °C: <10 NMP / gr.  
Coliforms at 45 °C: <3 NMP / gr. (Absence)  
Mushrooms and Yeasts: <100 cfu / gr.  
Staphylococcus aureus Coag. (+) / gr: Absence  
Salmonella spp ufc / 25gr: Absence

## STORAGE:

Store in original tightly closed container, in a cool, dry place.

## PRESENTATION:

Kraft paper bags with 80 micron polyethylene inner bag.

## PERIOD OF FITNESS:

9 months stored under the indicated conditions.

## MISSION:

“WE WERE BORN WITH THE HIGH COMMITMENT TO SATISFY AND OVERCOMING THE EXPECTATIONS OF OURS CLIENTS, MAINTAINING THE HIGHEST VALUES IN INNOVATION, QUALITY AND COMPETITIVE PRODUCTS.”