

## Technical Data Sheet

| PRODUCT NAME  | Lei                                 | mon Juice Concentrate cloud    | ice Concentrate cloudy                              |                            | OF ORIGIN                     | Spain, Argentina, South Africa, Italy      |  |  |  |  |  |  |
|---|-------------------------------------|--------------------------------|---|----------------------------|-------------------------------|--|--|--|--|--|--|--|
| BOTANICAL NAME/VARIETY  |                                     | Citrus limon                   |   | COUNTRY OF MANUFACTURE     |                               | Germany                                    |  |  |  |  |  |  |
| PRODUCT COMPOSITION   |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
| Lemon 100%  |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
| CHEMICAL AND PHYSICAL PROPERTIES  |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
| Criteria Columical and Printical Professional Criteria Description                                  |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
| Brix  |                                     |                                | 37 - 45°  |                            | Solu                          | uble solids refract (20°C)                 |  |  |  |  |  |  |
| pH  |                                     |                                | 1.3 - 2.3   |                            |                               | IFU 11                                     |  |  |  |  |  |  |
| Total acids as tartaric ac<br>Total acids as citric aci   |                                     |                                | 240 - 416.8 g/kg<br>210 - 355.6 g/kg                |                            | pH7, IFU 3<br>pH 8.1, IFU 3   |  |  |  |  |  |  |  |
| rel. Density  | 1                                   |                                | 1,1920 - 1,2350                                     |                            | 20°/20°, IFU 1a               |  |  |  |  |  |  |  |
| Reconstruction to single strength   |                                     |                                | _,,   |                            |                               |  |  |  |  |  |  |  |
| Brix  |                                     |                                | 8 - 10°   |                            | Soluble solids refract (20°C) |  |  |  |  |  |  |  |
| L - ascorbic acid   |                                     |                                |   | 150 - 600 mg/l             |                               | IFU 17a                                    |  |  |  |  |  |  |
| Appearance<br>Flavour/aroma   |                                     | Visc                           | ous uniform liquid, clou<br>of lemon. No off flavou | idy.                       |                               |  |  |  |  |  |  |  |
| Flavour/aroma   |                                     | Characteristic                 | or lemon. No off flavou                             | irs or odours.             | l                             |  |  |  |  |  |  |  |
| MICROBIOLO  | GICAL PARAMETERS                    |                                | 1   |                            | NUTRITIONAL INFOR             | MATION (100g)                              |  |  |  |  |  |  |
| Total Plate Count   | <10                                 | 00 cfu/g                       | 1   |                            |                               | 150 kcal                                   |  |  |  |  |  |  |
| Yeast   |                                     | 0 cfu/g                        |   | Energy                     |                               | 627 kJ                                     |  |  |  |  |  |  |
| Mould   |                                     | 0 cfu/g                        |   | Carbohydrate               |                               | 8.8 g                                      |  |  |  |  |  |  |
| E. coli and other coliforms   | Ne                                  | gative/g                       |   | of which sugars            |                               | 8.8 g<br>8.7 g<br><0.5 g<br><0.3 g<br><2 g |  |  |  |  |  |  |
|   |                                     |                                |   | Fat<br>of which saturates  |                               | <0.5 g<br><0.3 g                           |  |  |  |  |  |  |
|   |                                     |                                |   | Protein                    |                               | <0.5 g                                     |  |  |  |  |  |  |
|   |                                     |                                |   | Salt                       |                               | <40 mg                                     |  |  |  |  |  |  |
|   |                                     |                                |   | Source: Manufacturer       |                               |  |  |  |  |  |  |  |
|   |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
| All second second second second second  | Neze                                |                                | ALLERGENS   |                            |                               |  |  |  |  |  |  |  |
| Allergens present in product:<br>Allergens present in process:                                      | None.<br>Allergen on site: Sulphite | 00                             |   |                            |                               |  |  |  |  |  |  |  |
| Anergens present in process.  | Anergen on site. Sulpino            |                                |   |                            |                               |  |  |  |  |  |  |  |
|   |                                     |                                | STORAGE   |                            |                               |  |  |  |  |  |  |  |
|   |                                     | Str                            | orage at 0°C to +4°C.                               |                            |                               |  |  |  |  |  |  |  |
|   |                                     |                                | -   |                            |                               |  |  |  |  |  |  |  |
| TRANSPORT INFORMATION   |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
|   | Re                                  | commended at 0° to +4°C. T     | ransport at ambient ter                             | nperature is permissible.  |                               |  |  |  |  |  |  |  |
|   |                                     |                                | SHELFLIFE   |                            |                               |  |  |  |  |  |  |  |
| Unoper  | ed, handled properly and            | stored at the recommended      |   | has 2 years (24 months) sh | elf life after production of  | late.                                      |  |  |  |  |  |  |
| · · ·   |                                     |                                |   | , , ,                      |                               |  |  |  |  |  |  |  |
| PACKAGING   |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
| PRIMARY: Ase  | ptic bag                            | SECONDARY:                     | Carte   | on/drum                    | NET WEIGHT:                   | 23kg/230kg                                 |  |  |  |  |  |  |
|   |                                     | SUITA                          | BILITY STATEMENT                                    |                            |                               |  |  |  |  |  |  |  |
|   | Kos                                 | sher (Parve), Halal, Vegetaria |   |                            |                               |  |  |  |  |  |  |  |
|   |                                     |                                | ERTIFICATIONS                                       |                            |                               |  |  |  |  |  |  |  |
|   |                                     |                                | 22000, Halal, Kosher.                               |                            |                               |  |  |  |  |  |  |  |
|   |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
|   |                                     |                                | ONAL INFORMATIO<br>ncentrate is approx. 5.2         |                            |                               |  |  |  |  |  |  |  |
| Weight of fresh fruit used to produce 1000kg of concentrate: approx. 15000kg.                       |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
|   |                                     | LEG                            | AL REGULATIONS                                      |                            |                               |  |  |  |  |  |  |  |
| The finished product is not derived from nor co   | ntains GMO material                 |                                |   |                            |                               |  |  |  |  |  |  |  |
| The finished product to any of its ingredients have been subjected to ionising irradiation          |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
| Product meets EU Directive 2012/12 with regard to fruit juices intended for human consumption       |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
| Product conforms to AIN Codes of Practice or the Codes Standard for Juice if no AIN standard exists |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
| Product meets EU Directive 1881/2006 with regard to contaminants in foodstuffs                      |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
| Product meets EU Directive 396/2005 with regard to pesticide residue levels in foodstuffs           |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
| Product meets EU Directives 10/2011 and 1935  |                                     |                                | iffs.   |                            |                               |  |  |  |  |  |  |  |
| The manufacturing process is controlled in line with the requirements of HACCP/Codex Alimentarius   |                                     |                                |   |                            |                               |  |  |  |  |  |  |  |
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