



PRODUCT SPECIFICATION

STABILIZED FROZEN LEMON PEEL

UPC P66237

Date Issued 3/12/2001 Revision A Revision Date 5/6/2005

Ingredients Lemon Peel, High fructose corn syrup, Natural lemon flavor

Product Description

This product contains lemon peel, high fructose corn syrup and natural lemon flavor.

The fruit-syrup matrix is packed into a five gallon pail and retort processed with agitation at 178 deg F +/- 2 deg F without holding time. Subsequently, the product is cooled to 85 deg F +/- 5 deg F and frozen.

Specification

Characteristic	Tolerance	Analysis Method
Brix	37-43	Refractometer
pH	3.3-3.7	pH Meter
Color	Typical yellow of lemon	Visual
Flavor	Typical lemon flavor without any off note	Organoleptic

Microbiological

Total Plate Count	< 250 cfu/ gm
Yeast/Mold	< 100 cfu/ gm
Coliform	<1 MPN/gm

Packaging

Packaged in 40 lb plastic pails

Shelf Life and Storage

One year at < 0 deg F. The product may need tempering at about 40 deg F for 20 to 30 hours before use.

Kosher



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