

Ingredients:

Lemon Peel, High Fructose Corn Syrup, Natural Lemon Flavor

Product Description:

This product is made in accordance with good manufacturing practices from lemon peel and a stabilized syrup made up of high fructose corn syrup and natural lemon flavor. The fruit-syrup matrix is packed into a five gallon pail, metal detected and retort, and processed with agitation at 178 +/- 2 degrees fahrenheit with a 4 minute holding time. Subsequently, the product is cooled to 80-90 degrees fahrenheit and frozen.

Product Requirements:

Characteristic	Tolerance	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
Total Plate Count	< 250 cfu/g	AOAC 966.23
Yeast/Mold	< 100 cfu/g	FDA BAM
Coliform	< 1 MPN/g	AOAC 996.24

Certification:

Kosher

Packaging:

The product is packaged in 40 lb. plastic pails.

Shipping, Shelf Life and Storage:

Shelf life is 36 months if stored at <0°F. Thaw to a semi-solid consistency at 40-50°F for up to 48 hours prior to use.