

	TITLE: FROZEN LEMON JUICE SACS SPECIFICATION SMALL BULK (DC-Internal)	SPEC NO: DCFPS017
	ISSUED BY: QA:Technical Manager	
	APPROVED BY: Customer (with agreed revisions according to customer requirements)	PAGE: 1 of 1
	DATE OF ISSUE: 29 August 2013	REVISION: 02
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Variety	Eureka
Brix°	> or = 6.0°
Acidity	< or = 7.05%
pH	2.0 – 2.6
Colour	Uniform colour of the variety used
Flavour	Typical of ripe Lemon of the variety listed
Appearance	Individual Citrus Sacs with a “rice” like appearance
Clumps	10% at maximum size 8 x 8mm & with no albedo attached
Foreign matter	Nil (Includes but not limited to hair, clothing fibres, plastic, metal, jewellery, stones)
E.V.M	<2% by weight (albedo <0.6% / seed <1% / peel <0.2% / leaf 0% / stem <0.2%)
Method of preparation	Knife-cut
Mass	10Kg
Packaging (inner)	Two Clear Blue Liners closed individually & long enough that they do not come open & expose product to contamination risk (liners are composed of 30 or 40 micron polyethylene, food grade, cold resistant)
Packaging (outer)	Printed Brown corrugated cardboard carton (Ref 3 – 10Kg) Dimensions – 390 x 280 x 205mm Sealed with 50mm wide Blue tape across length of ctn.
Batch code	Year (eg:13) C (1 st letter of customer’s name) L (Lemon) J (Juice) S (Sacs) 001 (no. of batch for year)
Date code	Date of processing as YYYY.(M)M.(D)D eg: 2013.7.25
Temperature	Keep frozen at –18°C
Label/Other markings	If required by customer – format & detail to be supplied by customer
Shelf Life	2yrs minus 1 day marked as YYYY.(M)M.(D)D
Micro – TVC	Max – 10 000/g
Coliforms	Max 100/g
E.coli	Not detected
Y&M	Target – 500/g Max – 1000/g
Any other micro-organisms to be requested by customer	
MRL’s Agrichemicals	According to South African legislation