Vita-Pakt®
CITRUS PRODUCTS CO.
TECHNICAL BULLETIN

PRODUCT NO. 242
VITA-PAKT 4 FOLD LEMON PUREE - COARSE TEXTURE

Description
Product No. 242, Lemon Puree is a four-fold product made from only the finest natural ingredients. Vita-Pakt blends ground peel with lemon juice concentrate, lemon pulp cells and cold pressed lemon oil to produce a standardized product for use in production of the highest quality finished products.

Ingredients: Lemon Juice Concentrate, Water, Lemon Pulp Cells, Lemon Peel, and Lemon Oil.

Specifications:

Product		Microbiological Specifications cfu/g	
Brix (corrected)*	35.0° ± 4.0°	TPC	≤1000
pH	1.90 – 2.90	Yeast	≤900
Acid (as citric)	20.0 % ± 0.5% w/w	Mold	≤100
Pulp (coarse)	17% w/v minimum	Total Coliform	<10
Weight	9.6 lbs./gal	E. coli	<10
Oil	1.55% ± 0.15% v/v		

* Product is sold by acid content. Brix will vary by seasonal conditions.

Shipping and Storage
0° F (-17.8° C) or below. Product should be used as soon as possible after thawing.

Shelf Life: For best quality, use within one year.

Packaging:
40 pounds (18.1 kg) in an HDPE pail.
Weight: 40 pounds (18.1 kg) net. 42.5 pounds (19.3 kg) gross

52 U.S. gallons (197 liters) in open-head steel drum with polyethylene liners.
Weight: 500 lbs. (227 kg) approx. net, 540 (245 kg) lbs. approx. gross

This statement serves as a DISCLAIMER regarding fresh fruit marketing labels:
"Vita-Pakt Citrus Products Co. is a manufacturer of premium citrus ingredients for the food industry. As the leader in our field we strictly adhere to FDA rules and regulations, while proudly maintaining BRC Food Certified status. Food safety, quality and Good Manufacturing Practices will always remain our top priority. That said, it must be understood by the buyer and seller, the fruit we purchase from U.S. West Coast packinghouses, may contain retail fruit market labels; such labels are required by their retail customers and industry regulations. These labels are targeted within our best efforts for removal, utilizing the latest in fruit washing and laser optical technology as well as a manual inspection prior to final packaging. Despite our best efforts, occasionally these labels will elude the process and pass into the finished product. The marketing labels are not considered a food safety issue but rather a quality attribute. As a result, we cannot guarantee the finished ingredient product to be 100% free of marketing labels."

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