



## TECHNICAL BULLETIN

PRODUCT NO. 202

### VITA-PAKT ORGANIC LEMON JUICE - NOT FROM CONCENTRATE

#### Description

Product No. 202, Organic Lemon Juice is made from the juice of organic lemons, grown in the heart of the lemon citrus belt. California lemons are considered the finest grown anywhere in the world. Product No. 202 is pasteurized and quickly frozen to retain its quality and freshness. It does not contain any additives.

#### Ingredients

Organic Lemon Juice.

#### Specifications

Product	Microbiological Specifications cfu/g		
Brix (corrected)*	6.2 Min	TPC	≤1000
pH	2.10 – 2.70	Yeast	≤100
Acid (as citric) *	43 gpl	Mold	≤100
Pulp (fine)	4 – 12 %v/v	Total Coliform	<100
Weight*	8.6 lbs/gal (avg)	E. coli	<10

\*Because this is juice expressed from fresh lemons and is not standardized the Brix and acid are varied due to seasonal conditions. Weight will vary based on actual Brix value.

#### 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 two years.

#### Packaging

4.5 gallon (17 liter) fill in a 5-gallon HDPE pail.

Weight: \* 38.5 pounds (17.5 kg) net (avg.)  
42 pounds (19.1 kg) gross (avg.)

47 gallon (178 liter) fill in an open-head steel drum with polyethylene liners

Weight: \* 404 pounds (183 kg) net (avg.)  
444 pounds (202 kg) gross (avg.)

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## TECHNICAL BULLETIN

### TABLE OF CONTENTS

Cover Page	Specifications
Page 3	Nutrition Facts
Page 4, 5	Allergen and Sensitivity Agents Information
Page 6	Product Label
Page 7	Percent Range of Ingredients
Page 8	Product Thawing and Handling Table
Page 9, 10	Safety Data Sheet (SDS)
Page 11	HACCP Flow Chart
Page 12	Pallet Requirements and Configurations

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## TECHNICAL BULLETIN NUTRITION FACTS

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Average Values per 100 grams

Calories	30
Calories from Fat	1
Moisture	92.21 g
Ash	0.39 g
Total Fat	0.16 g
Saturated Fat	0.04 g
Trans Fatty Acids	0 g
Cholesterol	0 mg
Sodium	6.73 mg
Potassium	105 mg
Total Carbohydrate	6.78 g
Dietary Fiber	0.34 g
Sugars	2.02 g
Added Sugars	0 g
Protein	0.46 g
Vitamin A	<10 I.U.
Vitamin C	42 mg
Vitamin D	0 mcg
Calcium	12 mg
Iron	0.17 mg

These are calculated values based on published data and actual analysis. As these values are subject to geographic and environmental factors affecting the fruit being harvested, they can vary over a rather broad spectrum.

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**ALLERGEN AND SENSITIVITY AGENTS INFORMATION**

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Allergen	Present in Product	Present in Products Manufactured on Same Line	Present in Same Manufacturing Plant
<b>Egg/Egg Products</b> <input type="checkbox"/> Egg whites, albumen, lysozyme etc.	No	No	No
<b>Fish</b> <input type="checkbox"/> All species	No	No	No
<b>Milk/Milk Products</b> <input type="checkbox"/> Caseinates, NFDM, cheese, whey, lactose, butter, etc.	No	No	No
<b>Peanut Products</b> <input type="checkbox"/> All types (e. g. butter, oil, arachis, etc.)	No	No	No
<b>Shellfish Crustaceans</b> <input type="checkbox"/> Shrimp, crab, lobster, prawns, crayfish, etc.	No	No	No
<b>Soybean/Soy Products</b> <input type="checkbox"/> Tofu, miso, soy lecithin, soy flour, soy grits, soy isolate, hydrolyzed soy protein, etc.	No	No	No
<b>Tree Nuts</b> <input type="checkbox"/> All types (e.g., walnuts, almonds, cashews, pecans, hazelnuts, Brazil nuts, pistachios, pine nuts, macadamia, gingko nut, coconut, etc.)	No	No	No
<b>Wheat/Related Grains</b> <input type="checkbox"/> Wheat gluten, wheat flour, germ, farina, malt, etc.	No	No	No

International Allergens & Sensitizing Agents	Present in Product	Present in Products Manufactured on Same Line	Present in Same Manufacturing Plant
<b>Added Diacetyl</b>	No	No	No
<b>Alternative Sweeteners</b> <input type="checkbox"/> Aspartame, fructose, Sorbitol, Stevia, Sucralose, etc.	No	No	No

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**ALLERGEN AND SENSITIVITY AGENTS INFORMATION**

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<b>International Allergens &amp; Sensitizing Agents</b>	<b>Present in Product</b>	<b>Present in Products Manufactured on Same Line</b>	<b>Present in Same Manufacturing Plant</b>
<b>Anti-Oxidants</b> <input type="checkbox"/> BHA, BHT, TBHQ, etc.	No	No	No
<b>Celery</b>	No	No	No
<b>Chocolate/Chocolate Derivatives</b>	No	No	No
<b>Colors</b> <input type="checkbox"/> Annatto, apo-carotenal, beet powder, caramel, carmine, cochineal, FD&C, paprika, tartrazine, turmeric, etc.	No	No	No
<b>Gluten</b> <input type="checkbox"/> Barley, malt, oats, rye, etc.	No	No	No
<b>Grains</b> <input type="checkbox"/> Barley, corn, oats, rice, etc.	No	No	No
<b>Hydrolyzed Vegetable Protein</b>	No	No	No
<b>Lupin/Lupine</b>	No	No	No
<b>Monosodium Glutamate (MSG)</b> <input type="checkbox"/> Autolyzed yeast/yeast extracts, Glutamic acid	No	No	No
<b>Mustard</b>	No	No	No
<b>Seeds/Seed Derivatives</b> <input type="checkbox"/> All types (e.g., caraway, celery seed, cottonseed, mustard, poppy, safflower, sesame, sunflower, etc.)	No	No	No
<b>Sesame</b>	No	No	No
<b>Shellfish Molluscan</b> <input type="checkbox"/> Clams, mussels, oyster, scallops, etc.	No	No	No
<b>Sulfites/Sulfur Dioxide</b> <input type="checkbox"/> Sodium bisulfite, sodium metabisulfite, sodium sulfite, potassium bisulfite, potassium metabisulfite, potassium sulfite, etc.	No	No	No

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**TECHNICAL BULLETIN**

LABEL

Pails:



Drums:

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**PERCENT RANGE OF INGREDIENTS**

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<u>Ingredient</u>	<u>%wt/wt</u>
Organic Lemon Juice	100

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**TECHNICAL BULLETIN**

**GENERAL RECOMMENDATION TABLE FOR PRODUCT THAWING AND HANDLING**

**Thaw Procedure Table**

Thawing Temperature	Thaw Time	Packaging	Residence Time (after thaw)	Total Time
≤ 41 °F	5 – 7 Days	Pails	3 – 5 Days	8 – 12 Days
≤ 41 °F	7 – 10 Days	Drums	3 – 5 Days	10 – 15 Days
Circulating Bath < 70 °F	< 4 hours	Pails	Use Immediately	-
Microwave	-	Small Packages	Use Immediately	-

**Temperature Effect Table on Finished Products Shelf Stability Once Thawed**

Storage Temperature	Shelf Stability	Thaw Time (pails)	Total Time Stable	Recommended Handling*
45 °F	4.0 Days	5.0 Days	9.0 Days	Not Recommended
41 °F	7.0 Days	7.0 Days	14.0 Days	
40 °F	8.0 Days	8.0 Days	16.0 Days	
35 °F	19.0 Days	20.0 Days	39.0 Days	
30 °F	124.0 Days	N/A	124.0 Days	
25 °F	6 months	N/A	6 months	
14 °F	1 Year	N/A	1 Year	
0 °F	2 Years	N/A	2 Years	

Additional Comments: Typical thaw for products is generally 1 day for every 5 lbs. of product by weight. For peel products, the time to thaw decreases if the product is packed in syrup or juice.

☐ Recommended refreezing after thaw within 3 – 5 days to preserve stability.

Refreeze in airtight containers, allowing expansion for single strength products. Food must be kept out Danger Zone of 40 °F – 140 °F whenever possible. Food takes longer to thaw at lower temperatures. Some areas of cold storage may be warmer or cooler depending on location from heat exchanger and doors.

Shelf stability is generally reduced to 50% of remaining shelf when product is refrozen.





## TECHNICAL BULLETIN

### SAFETY DATA SHEET

#### I. PRODUCT IDENTIFICATION

Trade Name:	Organic NFC Lemon Juice
Formula:	N/A
Chemical and Common Name:	NFC Lemon Juice
CAS Number:	N/A

#### II. TYPICAL PHYSICAL AND CHEMICAL CHARACTERISTICS

Appearance and Odor:	Yellow liquid with odor characteristic of lemon.
Boiling Point (@ 760 mm Hg):	N/A
Vapor Pressure (Torr @ 25° C):	N/A
Vapor Density (Air = 1):	N/A
Specific Gravity (@ 25/25° C, H <sub>2</sub> O = 1):	N/A
Solubility in Water:	Complete

#### III. FIRE, EXPLOSION AND REACTIVITY HAZARD DATA

Flash Point (Tag Closed Cup):	N/A
Ignition Temperature:	N/A
Flammable Limits (Percent by Volume)	Lower: N/A Upper: N/A
Fire Extinguishing Media:	N/A
Special Fire Fighting Procedures:	None
Unusual Fire and Explosion Hazards:	None
Hazardous Products of Combustion:	None
Stability Considerations:	Stable
Incompatibility With:	N/A
Hazardous Polymerization:	None
Hazardous Decomposition Products:	None
Conditions to Avoid:	None

#### IV. HEALTH HAZARD DATA

OSHA Permissible Exposure Limit:	Not Listed
ACGIH Threshold Limit Value:	Not Listed
Carcinogenicity:	N/A
Effects of Overexposure:	Acute: May cause skin irritation in sensitive individuals.
	Chronic: May cause skin irritation in sensitive individuals.
Primary Route(s) of Exposure:	Skin or eye contact.

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SAFETY DATA SHEET**

IV. HEALTH HAZARD DATA (cont'd...)

Emergency First Aid Procedures: Wash thoroughly with soap and water;  
thoroughly flush eyes.

Medial Conditions General Recognized  
As Being Aggravated By Exposure: None

V. SPILL OR LEAK PROCEDURES

Steps to Be Taken in Case  
Material Is Released or Spilled: Contain with absorbent material or  
rinse Into drain.

Waste Disposal Method: If local ordinances permit, flush into sewer  
system.

VI. PERSONAL PROTECTION, HANDLING AND STORAGE INFORMATION

Personal Protective Equipment: Adequate work clothes. For sensitive  
individuals, gloves may be required.

Appropriate Hygienic Practice: Wash with soap and water after handling.

Ventilation: N/A

Restrictions: N/A

Handling and Storage Precautions: Proper lifting techniques are  
Recommended.  
Store at 0° F. or below for best quality.

For further questions, contact Paul Gottschall at (559) 562-6008.

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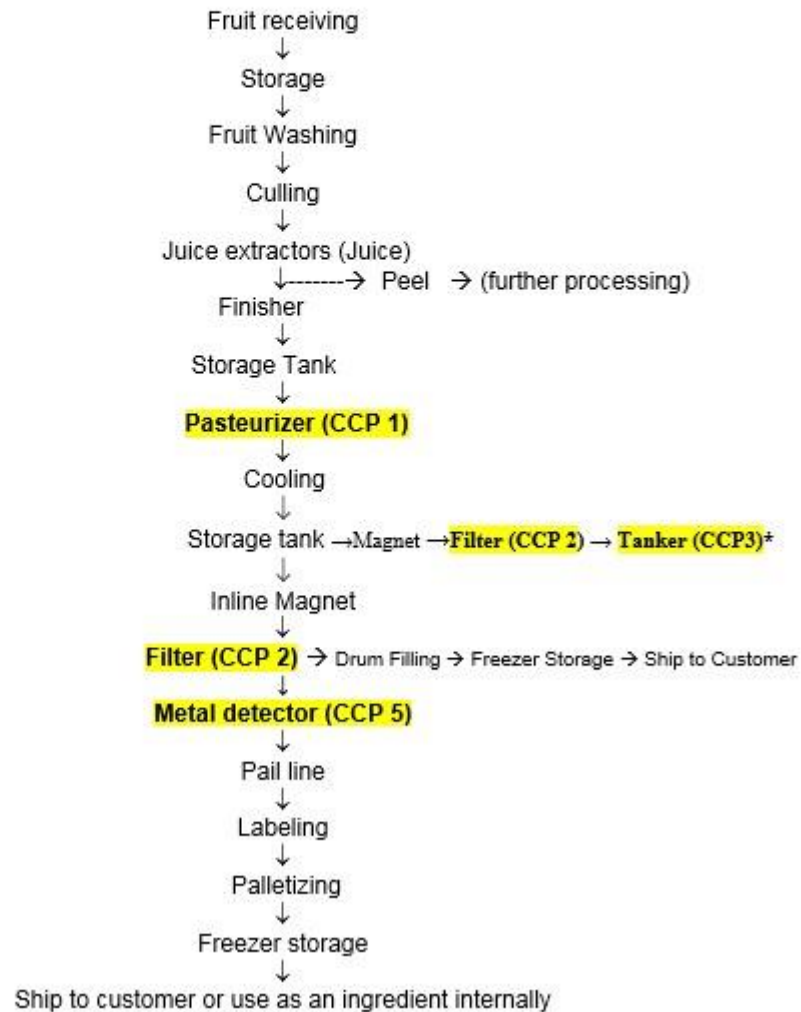
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## TECHNICAL BULLETIN

VITA-PAKT  
LINDSAY, CA  
HACCP FLOW CHART FOR  
**NFC JUICE  
(SINGLE STRENGTH FROM FRUIT)**



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### PALLET REQUIREMENTS AND CONFIGURATIONS

#### GMA #1 required for all shipments

Most 48" x 40" pallets are manufactured as "Grocery Manufacturer's Association" or GMA pallets.

- Stringers are 1 3/8" x 3 1/2" x 48".
- Stringers have two notches in the side to allow for forklift entry. This makes it a 4way pallet.
- Pallet boards are 5/8" thick.
- Top of pallet has a 5/8" x 5 1/2" x 40" board on each end, and five 5/8" x 3 1/2" x 40" boards in the center.
- Bottom of pallet has a 5/8" x 5 1/2" x 40" board on each end, and three 5/8" x 3 1/2" x 40" boards positioned between the notches.
- Alternate acceptable construction for GMA pallet is six 5/8" x 5 1/2" x 40" board on top, and four 5/8" x 5 1/2" x 40" boards on the bottom.

#### ISPM Requirement:

- All pallets shall be - **Heat Treated (HT)**: Wood packaging material should be heated in a schedule that achieves a minimum core temperature of 56°C for a minimum of 30 minutes. The American Lumber Standards Committee administers the U.S. certification program for heat treatment. Each pallet must be marked (branded) with certificate on file.



#### Pallet Configurations

