

FROZEN LEMON CONCENTRATE 400 GPL (50°Bx)



PRODUCT CODE

FLC-400GPL-50BX-01

MADE WITH REAL LEMON JUICE & NATURAL LEMON EXTRACT



PRODUCT DESCRIPTION

Frizwell® Frozen Lemon Concentrate 400 GPL is made with real lemon juice and natural lemon extract. It delivers an authentic fresh lemon flavour, high acidity and excellent batch-to-batch consistency for a wide range of industrial food and beverage applications.

The product is specially developed for beverage manufacturers, dairy processors, ice cream manufacturers, frozen dessert producers, bakery, confectionery and culinary applications where a clean, fresh lemon profile and consistent acidification are required.



**AUTHENTIC
FRESH LEMON
FLAVOUR**



**HIGH ACIDITY
(32% approx.)
400 GPL**



**CONSISTENT
BATCH
TO BATCH**



**NATURAL
INGREDIENTS**



**FROZEN
STABILITY**



**IDEAL FOR WIDE
RANGE OF
APPLICATIONS**



**CONSISTENT
QUALITY**



ALLERGEN INFORMATION

No major food allergens are intentionally added to the product.

SHELF LIFE

**24
MONTHS**

When stored in unopened original packaging at -18°C or below under recommended storage conditions.

TYPICAL PHYSICAL & CHEMICAL SPECIFICATIONS

PARAMETER	SPECIFICATION
Appearance	Cloudy, pale yellow liquid
Colour	Pale Yellow
Aroma	Fresh natural lemon
Flavour	Clean, characteristic fresh lemon
Corrected Brix	49.5 – 50.5 °Bx
Citric Acid (as Anhydrous)	31.0 – 33.0 %
GPL (Citric Acid)	395 – 405 g/L
pH	2.40 – 2.60
Density	Approx. 1.23 – 1.26 kg/L
Pulp	≤ 2.0 %
Foreign Material	Free from foreign material

MICROBIOLOGICAL SPECIFICATIONS

PARAMETER	UNIT	SPECIFICATION
Total Plate Count	cfu/mL	Max. 100
Yeast	cfu/mL	Max. 80
Mould	cfu/mL	Max. 20
Alicyclobacillus (ACB)	cfu/mL	≤ 100
Heat Resistant Moulds (HRM)	cfu/20mL	≤ 10
Lactic Bacteria	cfu/mL	≤ 10
E. coli	-	Absent
Coliforms (35°C/50mL)	-	Absent
Salmonella spp. (25mL)	-	Absent

RECOMMENDED APPLICATIONS

Fruit Beverages & Juice Drinks	Sorbet
Carbonated Beverages	Fruit Preparations
Functional Beverages	Sauces & Dressings
Dairy Beverages	Dessert Preparations
Ice Cream / Gelato	Bakery & Confectionery
Frozen Yogurt & Soft Serve	Culinary Applications

RECOMMENDED USAGE LEVEL

APPLICATION	TYPICAL DOSAGE
Beverages	10 – 20 g/kg
Ice Cream / Gelato	10 – 15 g/kg
Frozen Yogurt	10 – 15 g/kg
Soft Serve	10 – 15 g/kg
Sauces & Dressings	15 – 25 g/kg
Dessert Preparations	15 – 25 g/kg
Fruit Preparations	As required

Actual dosage may be adjusted depending on the desired acidity, lemon profile and finished-product formulation.

STORAGE & HANDLING

- Store frozen at -18°C or below.
- Protect from direct sunlight.
- Keep container tightly closed after opening.
- Use clean and dry dispensing equipment.
- Do not refreeze after thawing.

PACKAGING OPTIONS

1 kg HDPE Tub	3 kg Food Grade Pail	5 kg Food Grade Pail	25 kg HDPE Drum	250 kg HDPE Drum	1000 kg IBC (On Request)
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QUALITY & REGULATORY

**FSSC
22000**

**GMP
CERTIFIED**

**HACCP
CERTIFIED**

**ISO
22000:2018**

**fssai
COMPLIANT**

IMPORTED & MARKETING BY

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**AUTHENTIC
NATURAL LEMON**



**400 GPL
(32% ACIDITY)**

