

LIMONIN TESTING

**Standard 5 Working Day
Turnaround Time
(Express Service Available)**

- Avoid delayed **bitterness**
- Minimise **customer complaints**
- **Protect brand** reputation
- Meet export requirements

Why check Limonin levels in citrus fruit or juice?

Limonin increases bitterness over time in citrus fruit and juices, reducing their shelf life and is unpleasant to consumers.

How bitterness develops

Typically, as navel oranges mature, the limonin content decreases which results in a sweeter fruit suitable for consumption. Limonin causes fruit and extracted juice to develop unpleasant bitter flavours over time, giving rise to the term “delayed bitterness”.

What can be done

Analysis of limonin levels along with other key maturity indicators such as sugar levels (Brix), acidity, and fruit firmness informs you on the optimal harvest time, especially for premium fruit requirements and juice.

Not only will this ensure maximum quality of your fresh fruit for export, but also maximise the quality of any juice derived from fruit harvested utilising all of these quality criteria.

We use advanced LC-MS technology to determine limonin levels in both fruit and juice, helping you avoid any delayed bitterness.

TALK TO US TODAY!

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