



## CERTIFICATE

Issued to:

### ORGANIZATION

**Lone Star Citrus Growers**

9625 N. Moorefield Rd. Mission, Texas 78574 Mission, Texas 78574, United States

### OPERATION

**Lone Star Citrus Growers Juice Facility**

9625 N. Moorefield Rd. Mission, Texas 78574, United States

Operation type: PROCESSING

PRELIMINARY AUDIT SCORE:

**95%**

CERTIFICATE VALID FROM:

**Jan 07, 2020 To Jan 06, 2021**

FINAL AUDIT SCORE:

**100%**

Global Standards S.C. certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.0

[See subsequent certificate page\(s\) for scope details](#)



#1160  
ISO/IEC 17065  
Product Certification Body



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**Authorized by:**  
Director General  
**Miguel Ángel Romero Mendoza**



**CERTIFICATE VALID FROM:**

**Jan 07, 2020 To Jan 06, 2021**

**AUDIT TYPE:**

Announced Audit

**AUDIT SCOPE:**

Site is a multi-facet corporation which owns and manages citrus orchards in the area, and packs and processes company owned fruit. Scope of the audit was specific to the processing facility and products produced included grapefruit juice, grapefruit peel oil, orange juice and orange peel oil. The packinghouse is certified PRIMUSGFS Packinghouse, cert # 1744958 exp: Oct 2020. Orchards are GlobalGAP certified, GlobalGAP number 4059883729108 exp: Dec 19-2020. The facility receives cull and secondary grapefruit and oranges from Lone Star Grower owned citrus packinghouse, located roughly 500 feet from the processing facility. Process includes, secondary and culled citrus from the packinghouse, shuttled across a parking lot to the processing facility. Bins of raw material are unloaded next to building and dumped onto a conveyor at the processing facility. Unloading and dumping area is outside of the facility but covered. Product is conveyed into the fully enclosed processing facility where it is cleaned (single pass water) brush washer, treated with anti-microbial (trade name C-San 2198 Alkaline Fruit Wash)) material. The product then goes through the "electronic brown oil extractor (BOE)," system which allows peel oil to be recovered. After, a clean water rinse step, the product is inspected and juiced in a separate enclosed room. Juice is extracted in the automated equipment by pushing the pulp through a strainer thereby removing the pulp and peel which exits the facility via pipes to tanker trucks outside of the building. The raw juice is then pumped into another separate enclosed room where the juice is pasteurized. The Pasteurization is a heat treated process considered a CCP. Thresholds for CCP were 160 degrees F for 3 seconds and operational was 192 degrees F for 8 to 10 seconds. Juice is then cooled, packaged and stored or just stored. Oil is not pasteurized but diverted to 55 gal drums for final packaging post BOE. Oils are stored at site in the packinghouse.

**PRODUCTS:**

**PRODUCT(S) OBSERVED DURING AUDIT**

Grapefruit, Processed (See Scope), Oranges, Processed (See Scope)

**Addendum(s) included in the audit:**

U.S. FDA FSMA Preventive Controls for Human Food.