



PRODUCT SPECIFICATION

Product name:	Lemon peel paste
Article number:	10160
Name of the food:	Lemon peel paste
Product description:	A natural fruit paste with approx. 33% lemon peel, for making all kinds of baked goods and confectionery, especially for fine stollen and Christmas baking. Also ideal for preparing fine creams, desserts and ice cream. Baking and freeze-thaw stable.
Appearance:	viscous, light yellow paste with chunky lemon peel and a fresh, characteristic lemon scent
Odor / taste:	fresh, strong lemon flavor with a peel-accentuated note
Recommended dosage:	30-60 g : 1000 g final product depending on the respective product properties
Ethanol content (calculated):	1.1 mas%
Country of origin:	Germany
Ingredients:	Sugar, lemon peel 33 %, water, natural lemon flavoring with other natural flavorings, acid citric acid, stabilizer cellulose gum.

Labeling recommendation for prepacked foods:

Lemon peel paste (sugar, lemon peel 33 %, water, natural lemon flavoring with other natural flavorings, acid citric acid, stabilizer cellulose gum)

Nutritional information per 100 g (calculated):

Energy:	1015 kJ / 239 kcal
Fat:	< 0.5 g
of which saturates:	< 0.1 g
Carbohydrate:	59 g
of which sugars:	55 g
Fiber:	3.8 g
Protein:	0.5 g
Salt:	0.09 g

Microbiological parameters:

	Reference value
Aerobic mesophilic plate count (cfu/g)	<10 ⁴
Yeasts (cfu/g)	<10 ²
Molds (cfu/g)	<10 ²

Physico-chemical parameters:

Parameter	Value	Specification
pH value (20 °C; potentiometric)		3.5 +/- 0.5
Brix (20 °C; refractometric)	°Brix	57.5 +/- 2.5



Allergens according to Regulation (EU) 1169/2011:

Allergen	yes	no
Cereals containing gluten and products thereof		X
Wheat		X
Rye		X
Barley		X
Oats		X
Spelt		X
Khorasan wheat		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Soybeans and products thereof		X
Milk and products thereof (including lactose)		X
Nuts and products thereof		X
Almonds (<i>Amygdalus communis</i> L.)		X
Hazelnuts (<i>Corylus avellana</i>)		X
Walnuts (<i>Juglans regia</i>)		X
Cashews (<i>Anacardium occidentale</i>)		X
Pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch)		X
Brazil nuts (<i>Bertholletia excelsa</i>)		X
Pistachio nuts (<i>Pistacia vera</i>)		X
Macadamia or Queensland nuts (<i>Macadamia ternifolia</i>)		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l SO ₂)		X
Lupin and products thereof		X
Molluscs and products thereof		X

Information on GMO according to Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003:

The product does not contain genetically modified organisms (GMO) as defined in Regulation (EC) 1829/2003 in conjunction with Regulation (EC) 1830/2003, does not consist of GMO, has not been produced from GMO and does not contain ingredients produced from GMO.

This excludes adventitious or technically unavoidable contamination with GMO up to a threshold of 0.9%, based on the individual ingredient.

Information on nanotechnology and ionizing radiation:

This product and its raw materials neither have been irradiated nor manufactured using nanotechnology.

Information about specific diets:

	Suitable	Certificate available
kosher	no	no
halal	no	no
vegetarian	yes	
vegan	yes	



Declaration of conformity for packaging materials:

We hereby confirm that all primary packaging materials used are intended to come into contact with food and - if applicable to the respective packaging material - comply with the following legal and normative bases:

- Regulation (EC) 1935/2004
- Regulation (EC) 2023/2006
- Regulation (EU) 10/2011
- Regulation (EC) 1907/2006
- Directive 94/62/EC
- Directive 85/572/EEC
- German Lebensmittel- und Futtermittelgesetzbuch (LFGB)
- DIN EN 602:2004

Minimum shelf life: 18 months

Storage conditions: cool (8-22 °C), dark, dry, in original sealed containers

Packaging:

10160-03-01	3 kg plastic bucket; 24 buckets per layer; 5 layers per palette; 120 buckets per palette
10160-05-01	5 kg plastic bucket; 18 buckets per layer; 5 layers per palette; 90 buckets per palette
10160-10-01	10 kg plastic bucket; 11 jerry cans per layer; 4 layers per palette; 44 jerry cans per palette
10160-19-01	1.5 kg plastic can; 6 cans per cardboard box; 12 cardboard boxes per layer; 5 layers per palette; 60 cardboard boxes per palette
10160-39-01	39 kg plastic bucket; 6 buckets per layer; 2 layers per palette; 12 buckets per palette

This document was created electronically and is valid without signature. With the creation of this specification, all previous versions lose their validity. The specification is valid from the date of printing until revoked, it is not subject to an automatic amendment service.

The information presented here is based on our current and best knowledge and has been determined with all due care. However, this should not be regarded as a warranty claim and, furthermore, does not release the purchaser from his duty of care to carry out his own quality and suitability tests for the intended use in accordance with applicable law.

Deviations may occur in individual cases due to technical production reasons, due to different provenances and due to the fluctuation margins customary with natural raw materials. Against this background and due to possible changes in the law, no guarantee can be given for the correctness of the information.

Improper transport and/or improper storage may result in quality changes that are beyond our control.

In the case of the specified regulations, reference is made to the applicable law in the currently valid version.