



## PRODUCT SPECIFICATION

### Lemon Peel Paste Extra Fine

<b>Product name:</b>	
<b>Article number:</b>	10170
<b>Name of the food:</b>	Lemon peel paste
<b>Customs tariff number:</b>	20083059
<b>Country of origin:</b>	Germany
<b>Field of application:</b>	A fruit paste with finely ground lemon peel for the production of all kinds of bakery and confectionery products, as well as fine creams, fillings, desserts and ice cream. - Baking and freeze-thaw stability -
<b>Product description:</b>	
<b>Appearance:</b>	viscous, light yellow paste, finely chopped lemon peel (<3 mm)
<b>Odor:</b>	fresh, strong lemony
<b>Taste:</b>	fresh, strong lemony with peel accentuated note
<b>Recommended dosage:</b>	30-60 g : 1000 g final product depending on the respective product properties
<b>Ingredients:</b>	Sugar, lemon peel (33 %), water, natural lemon flavor with other natural flavors, acid citric acid, stabilizer cellulose gum, safflower extract.
<b>Ethanol content (calculated):</b>	0.9 % mas

#### Labeling recommendation for prepacked foods:

Lemon peel paste (sugar, lemon peel (33 %), water, natural lemon flavor with other natural flavors, acid citric acid, stabilizer cellulose gum, safflower extract)

#### Labeling recommendation for non-prepacked foods:

No subject to labeling.

#### Physico-chemical parameters:

Parameter	Value	Specification
pH value (20 °C; potentiometric)		3.5 +/- 0.5
Brix (20 °C; refractometric)	°Brix	58 -/+ 2

#### Microbiological parameters:

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



**Nutritional information per 100 g (calculated):**

Energy:	1033 kJ / 243 kcal
Fat:	0.1 g
of which saturates:	< 0.1 g
Carbohydrate:	60 g
of which sugars:	55 g
Fiber:	3.8 g
Protein:	0.5 g
Salt:	0.10 g

**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 <sub>2</sub> )		X
Eggs and products thereof		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:**

	<b>Suitable</b>	<b>Certificate available</b>
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

**Packaging:**

**10170-05-01** 5 kg plastic bucket;  
18 buckets per layer; 5 layers per pallet = 90 buckets

**10170-39-01** 39 kg plastic bucket;  
6 buckets per layer; 2 layers per pallet = 12 buckets

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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.  
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