



PRODUCT SPECIFICATION

Product name:	Premium Clean Label Lemon peel paste		
Product number old:	160CL		
Product number new:	10353		
Name of the food:	fruit preparation lemon		
Product description:	For declaration-friendly production of pastry and confectionery like fillings, masses, creams, desserts and ice cream. Tried in the Christmas bakery, as well as in the gastronomy for seasoning savory, spicy or exotic soups, sauces and Dips. The excellent quality and strong taste of the paste is obtained by the high content of lemons and the gentle and artisanal way of preparation. Exceptionally for producing Christmas cakes it should be used for a good taste. -stable to freezing and baking-		
Physical appearance:	light yellow thick paste with chunks of peel		
Smell/Taste:	fresh lemon smell and taste with lemon peel note		
Recommended dosage:	depending on particular product features 15-60g : 1000g		
Ingredients:	Lemon peel (42 %), sugar, lemon juice, natural lemon extract.		
Content of lemon (peel and juice):	approx. 55-57%		
Microbiological parameters:		Method	actually standard
	total aerobic mesophilic count in CFU / g	ISO4833 (a)	<10 ⁴
	Yeasts in CFU / g	ISO7954 (a)	<10 ²
	Molds in CFU / g	ISO7954 (a)	<10 ²
	Coliforms in CFU / g	ISO4832 (a)	<10
Physical parameters:	pH (potentiometric; 20 °C):		3,5 +/- 0,6
	Brix (refractometric; 20 °C):		49 +/- 4 °Brix
	Content of ethanol (calculated):		0% mas.



Nutritional Value in g/100g

Calorific value	871 kJ/ 198 kcal
Fat	0.2
saturated fatty acids	0
Carbohydrate	52
therefrom sugar	46
Protein	0.8
Total dietary fibre	5.1
Salt	0.4

Allergen labelling according to EC Reg. no. 1169/2011:

May traces of sulfur (SO₂ <10mg/kg)

Information according to EC Reg. no. 1829/2003 and 1830/2003:

During manufacturing we do not use any manufacturing engineering or raw materials, which were genetically changed. Excluded are contaminations which occurred accidentally or were technically unavoidable and do not attain a certain threshold (0,9% per single ingredient).

Information on nanotechnology and ionizing radiation:

This product and its raw materials were not irradiated or prepared using nanotechnology.

Information about certain diets:

	Possibility?	Certificate available?
Kosher	yes	no
Halal	yes	no
Vegetarian	yes	
Vegan	yes	

Storage conditions:

cool (2-8 °C) in original closed containers

Shelf life:

8 month under above conditions

Packaging:

10353-19-01

1,5kg plastic container, 6 containers in cardboard box
12 cardboard boxes per layer; 5 layers per pallet = 60 cardboard boxes

10353-05-01

5kg plastic container
18 containers per layer; 5 layers per pallet = 90 containers

10353-39-01

39kg plastic containers
6 containers per layer; 2 layers per pallet = 12 containers

All previous versions hereby lose their validity and are replaced by this version. This specification is valid from printing date or until recalled. It is not subject to any update service. The above mentioned information is based on our present knowledge and experience. Due to the abundance of possible influences during the use and application of our product this information does not relieve the user of conducting his own tests and experiments. A legally binding guarantee of certain properties or suitability for a specific application cannot be derived from this information. Slight deviations can arise in individual cases due to technical reasons, different provenances and the fluctuation margin of naturally raw material. On that account and in consequence of possible change in the law we cannot take responsibility for accuracy of statement.