



PRODUCT SPECIFICATION

Premium Clean Label Lemon peel paste FINE

Product name:	Premium Clean Label Lemon peel paste FINE	
Product number new:	10354	
Product number old:	170CL	
Name of the food:	lemon fruit preparation	
Product description:	<p>A fruit preparation – friendly to declare – with finely ground lemon peel. The excellent quality and characterful taste gets the paste by the high content of lemons and the gentle and artisanal nature of the preparation.</p> <p>Because of its finely grounded it is most suitable for the production of a large variety of cakes, pastries, smooth masses and doughs, sweet and spicy soups, dips, sauces and delicatessen salad. Also perfectly suitable for the production of creams, desserts and fruit or milk-based ice cream.</p> <p>-stable to freezing and baking-</p>	
Physical appearance:	light yellow thick paste with finely ground lemon peel (1-2mm) and a fresh and typical scent of lemons peel	
Smell/Taste:	fresh, characteristic of lemon with lemon peel notes	
Recommended dosage:	depending on particular product features 30-60 g: 1000 g	
Ingredients:	lemon peel (42%), sugar, lemon juice, lemon extract.	
Content of fruits:	55-57% (lemon peel and juice)	
Microbiological parameters:	<p>aerobic plate count in CFU/g yeasts in CFU/g molds in CFU/g</p>	<p>standard value <10⁴ <10² <10²</p>
Physical Parameters:	<p>pH value (20 °C; potentiometric); Brix value (20 °C; refraktometric) in ° Brix; Ethanol (calc.)</p>	<p>2,8 +/- 0,6 48 +/- 3 0% vol.</p>



Nutritional values in g per 100g

Calorific value	845 kJ / 199kcal
Fat	0,1
saturated fatty acids	0
Carbohydrate	51
therefrom sugar	44
Protein	0,8
Total dietary fibre	4,6
Salt	0,1

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

May traces of sulfite (SO₂ <10mg/kg)

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

No technologies are applied during the production that might genetically modify the organism. In addition no raw materials are applied which are genetically modified. Excluded hereof are unintentional contaminations next to technically unavoidable contaminations up to a threshold value of 0.9% relating to the individual 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 and dry at 2-8 °C in original closed containers.

Shelf life: 8 months under above mentioned conditions

Packaging:

10354-05-01 5kg plastic bucket with origin closure
18 bucket per layer; 5 layers per pallet = 90 buckets

10354-19-01 1,5 kg plastic container; 6 containers in cardboard box
(pre-order item) 12 boxes per layer; 5 layers per pallet = 60 cardboard boxes

10354-39-01 39kg plastic container;
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.