



ATLANTIC SPICE CO.

PRODUCT NO. 113
DRIED LEMON PEEL 1/4" DICED

Description

Lemon peel is obtained from clean, sound, mature lemons of the species *Citrus limon*. The fruit is washed and the juice extracted. Diced lemon peel is prepared from the shaved flavedo portion of the expelled peel which has been passed through 1/4" cutters. The cut peel is dried and sifted to segregate the desired size.

Ingredients: Lemon Peel

Specifications

Product		Microbiological cfu/g	
Moisture	10% maximum	Total Plate Count	≤10,000
Size	1/4 inch x 1/4 inch (some variation)	Yeast & Mold	≤4,000
Aroma/Flavor	Typical of lemon peel	Coliform	≤400
Defects	Reasonably free of scorched particles or other defects.	E. coli	≤10
Color:	Light yellow to tan		

Shipping and Storage: Carrier shall be clean, dry and suitable for food transport. Store in a cool, dry warehouse, preferably below 70° F and less than 65% RH in tightly sealed containers. Do not chill below 40° F.

Shelf Life: If stored and handled under recommended storage conditions in original containers, use within 2 years for best quality.



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NUTRITION FACTS

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Average Values per 100 grams

Calories	358
Calories from Fat	0
Moisture	6.0 g
Ash	3.1 g
Total Fat*	1.5 g
Saturated Fat*	0.2 g
Trans Fatty Acids	0 g
Cholesterol	0 mg
Sodium	30 mg
Potassium	1070 mg
Total Carbohydrate	81.7 g
Dietary Fiber	65.1 g
Sugars	0 g
Added Sugars	0 g
Protein	7.7 g
Vitamin A	<10 I.U.
Vitamin C	97 mg
Vitamin D	0 mcg
Calcium	724 mg
Iron	4 mg
Folic Acid	66 mcg

*The "volatile oils" found in the standard test are terpenes, not fats or oils.



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PERCENT RANGE OF INGREDIENTS

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<u>Ingredient</u>	<u>%wt/wt</u>
Lemon Peel	100



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MATERIAL SAFETY DATA SHEET

I. PRODUCT IDENTIFICATION

Trade Name:	Dried Lemon Peel
Formula:	N/A
Chemical and Common Name:	Dried Lemon Peel
CAS Number:	N/A

II. TYPICAL PHYSICAL AND CHEMICAL CHARACTERISTICS

Appearance and Odor: Diced dried pieces of light yellow to tan color with characteristic lemon aroma.

Boiling Point (@ 760 mm Hg):	N/A
Vapor Pressure (Torr @ 25° C):	N/A
Vapor Density (Air = 1):	N/A
Specific Gravity (@ 25/25° C, H ₂ O = 1):	N/A
Solubility in Water:	None

III. FIRE, EXPLOSION AND REACTIVITY HAZARD DATA

Flash Point (Tag Closed Cup):	N/A
Ignition Temperature:	N/A
Flammable Limits (Percent by Volume):	Lower: N/A Upper: N/A
Fire Extinguishing Media:	N/A
Special Fire Fighting Procedures:	None
Unusual Fire and Explosion Hazards:	None
Hazardous Products of Combustion:	None
Stability Considerations:	Stable
Incompatibility With:	N/A
Hazardous Polymerization:	None
Hazardous Decomposition Products:	None
Conditions to Avoid:	None

IV. HEALTH HAZARD DATA

OSHA Permissible Exposure Limit:	Not Listed
ACGIH Threshold Limit Value:	Not Listed
Carcinogenicity:	N/A
Effects of Overexposure:	None
Primary Route(s) of Exposure:	Skin, eye, inhalation or ingestion



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IV. HEALTH HAZARD DATA (cont'd.....)

Emergency First Aid Procedures:	Wash with soap and water, flush eyes
Medical Conditions General Recognized As Being Aggravated By Exposure:	None

V. SPILL OR LEAK PROCEDURES

Steps to Be Taken in Case Material Is Released or Spilled:	Flush with water, sweep or vacuum.
Waste Disposal Method:	Dispose in compliance with federal, state, and local regulations.

VI. PERSONAL PROTECTION, HANDLING AND STORAGE INFORMATION

Personal Protective Equipment:	Adequate work clothes. For sensitive individuals, gloves may be required.
Appropriate Hygienic Practice:	Wash with soap and water.
Ventilation:	Normal or mechanical
Restrictions:	None
Handling and Storage Precautions: containers.	Store in cool, dry area in sealed