



# ATLANTIC SPICE CO.

PRODUCT NO. 176  
GRAPEFRUIT PEEL GRANULES (-4+8)

Description

Grapefruit peel is obtained from clean, sound, mature grapefruit. The fruit is washed and the juice extracted. Grapefruit peel granules are prepared from the flavedo portion of the expelled peel that has been cut, dried and milled to the desired granulation.

Ingredients: Grapefruit Peel

Specifications

Product		Microbiological cfu/g	
Moisture	10% maximum	Total Plate Count	≤10,000
Granulation	5% maximum retained on U.S. #4 screen 15% maximum passed through a U.S. #8 screen	Yeast & Mold	≤4,000
Aroma/Flavor	Typical of grapefruit peel	Coliform	≤400
Defects	Reasonably free of scorched particles or other defects.	E. coli	≤10
Color:	Pinkish 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

### DRIED GRAPEFRUIT PEEL

Average Values per 100 grams

Calories	367	
Calories from Fat	6	
Moisture	5.38	g
Ash	3.80	g
Total Fat*	0.70	g
Saturated Fat*	0.21	g
Trans Fatty Acids	0	g
Cholesterol	0	mg
Sodium	10	mg
Potassium	1180	mg
Total Carbohydrate	83.7	g
Dietary Fiber	30.2	g
Sugars	34.1	g
Added Sugars	0	g
Protein	6.42	g
Vitamin A	<50	I.U.
Vitamin C	147	mg
Vitamin D	0	mcg
Calcium	535	mg
Iron	1.13	mg
Folic Acid	101.1	mcg
Niacin	2.84	mg
Phosphorus	68.9	mg

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



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## PERCENT RANGE OF INGREDIENTS

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



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## MATERIAL SAFETY DATA SHEET

### I. PRODUCT IDENTIFICATION

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

### II. TYPICAL PHYSICAL AND CHEMICAL CHARACTERISTICS

Appearance and Odor:	pinkish yellow to tan granules with characteristic grapefruit 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 <sub>2</sub> 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:	None to the best available source
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:  
Medical Conditions General Recognized  
As Being Aggravated By Exposure:

Wash with soap and water, flush eyes  
Minor skin irritation with prolonged  
exposure or very sensitive skin.

### V. SPILL OR LEAK PROCEDURES

Steps to Be Taken in Case  
Material Is Released or Spilled:  
Waste Disposal Method:

Flush with water, sweep or vacuum.  
Dispose in compliance with federal,  
state, and local regulations.

### VI. PERSONAL PROTECTION, HANDLING AND STORAGE INFORMATION

Personal Protective Equipment:  
Appropriate Hygienic Practice:  
Ventilation:  
Restrictions:  
Handling and Storage Precautions:

Adequate work clothes. For sensitive  
individuals, gloves may be required.  
Wash with soap and water.  
N/A  
None  
Store in cool, dry area in sealed  
containers.