



# ATLANTIC SPICE CO.

PRODUCT NO. 224  
LEMON PEEL GRANULES (-10+40)

Description

Lemon peel is obtained from clean, sound, mature lemons of the species *Citrus limon*. The fruit is washed and the juice extracted. Lemon peel granules are prepared from the flavedo portion of the expelled peel which has been cut, dried, and milled to the desired granulation.

Ingredients: Lemon Peel

Specifications

Product		Microbiological cfu/g	
Moisture	10% maximum	Total Plate Count	≤10,000
Granulation	5% maximum retained on U.S. #10 10% maximum passed through a U.S. #40	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: Pieces or granules 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 <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:	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