


Premium Ground IQF Orange Peel



Specifications

Premium Ground Natural IQF Orange Peel prepared from sound, fresh oranges, properly ripened, washed, sorted and water immersion pasteurized prior to cutting, cryogenically freezing (IQF), and then finely ground

	Ingredients	Orange Citrus Peel
	Allergens	Citrus
	Origin	Florida, U.S.
	Characteristics	Ground IQF Orange Peel
	Storage	Frozen; ≤ 0F (-18C)
	Best By Date, Frozen	36 Months at 0F (-18C)
	Standard Packaging	Poly Bag in Box
	Case Weight	35 lbs (15.9 kg) net wt; 38 lbs (17.2 kg) gross wt
	Case Size	19.5L x 11.9W x 11.2H in (44ECT)
	Tj/Hi	8 x 5
	Packaging Materials	2 mil Poly Liner Bag in 44ECT Corrugated Box
	Closure	Internal, Twist-Fold, Box 360 Tape
	Label	Freezer-grade adhesive label
	Date Coding	Lot# and Best By Date YYYYMMDD, 3 Years from production date
	Pallet	40 Cases - Pallet Net Wt 1400 lbs (635 kg) Dim 40x48x62 in
	Minimum Order	TBD
	Lead Time	TBD



Nutritional Information - 100g

Calories	84 cal	Cholesterol	<1.0 mg	Protein	1.1 g
Calories from Fat	3 cal	Sodium	3 mg	Vitamin A	0%
Total Fat	.4 g	Total Carbohydrates	19 g	Calcium	10%
Saturated Fat	.14 g	Dietary Fiber	8 g	Vitamin C	140%
Trans Fat	<.10 g	Sugars	8 g	Iron	0%

Specifications

Bacteriological	Minimum	Maximum	
TPC	0	10,000	cfu/g
Yeast & Mold	0	1,000	cfu/g
Coliforms	0	100	cfu/g
E.Coli	Negative		-
Salmonella	Negative		-
L. monocytogenes	Negative		-

Physical and Chemical

Characteristics	Gluten Free, Fat Free, Lactose Free, MSG Free, Dairy Free
Color	Light Orange
Brix	Variable
Edible	100%
Extraneous Material	< 0.5% Membranes Fragments
Defects	< 0.1 Citrus Seeds/Lb
Agri-Chemical Residue	Variable by Lot, Full Traceability



The information provided is based upon tests conducted in a laboratory and may vary upon testing conditions.

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