



Vita-Pakt
CITRUS PRODUCTS CO.
TECHNICAL BULLETIN
PRODUCT NO. 16

CALIFORNIA FINE GROUND FROZEN LEMON PEEL

Description

Product No. 16, California Fine Ground Frozen Lemon Peel, is manufactured from choice selected California lemons cut, ground pasteurized and then chilled prior to freezing. This product is used primarily in the ice cream industry but can be used in the baking confectionery, condiment, flavoring and preserving industry. The product does not contain any added artificial color, flavor or preservatives.

Ingredients: Lemon Peel, Water and Citric Acid

Specifications

Analytical Specifications:		Microbiological Specifications cfu/g:	
pH	3.3 to 3.7	TPC	≤5000
Moisture	85 - 95% w/w	Yeast	≤500
Oil	0.2% v/w maximum	Mold	≤500
Dimensions:	Particles would be smaller than ¼ inch in length with the majority captured on an 18-mesh screen.	Total Coliform	<100
		E. Coli	<10

Organoleptic Specifications:	
Appearance	Yellow color characteristic of fresh mature lemons and reasonably free of defects.
Texture	Tender, not mushy.

Shipping and Storage: 0° F (-17.8° C) or below. The product should be used as soon as possible after thawing. The refreezing of thawed product is not recommended.

Shelf Life: For best quality, use within two years.

Packaging: Packed in HDPE pails with tamper-proof lids. Net weight is 35 lbs.

This statement serves as a DISCLAIMER regarding fresh fruit marketing labels:

“Vita-Pakt Citrus Products Co. is a manufacturer of premium citrus ingredients for the food industry. As the leader in our field we strictly adhere to FDA rules and regulations, while proudly maintaining BRC Food Certified status. Food safety, quality and Good Manufacturing Practices will always remain our top priority. That said, it must be understood by the buyer and seller, the fruit we purchase from U.S. West Coast packinghouses, may contain retail fruit market labels; such labels are required by their retail customers and industry regulations. These labels are targeted within our best efforts for removal, utilizing the latest in fruit washing and laser optical technology as well as a manual inspection prior to final packaging. Despite our best efforts, occasionally these labels will elude the process and pass into the finished product. The marketing labels are not considered a food safety issue but rather a quality attribute. As a result, we cannot guarantee the finished ingredient product to be 100% free of marketing labels.”