



Vita-Pakt
CITRUS PRODUCTS CO.
TECHNICAL BULLETIN

PRODUCT NO. 7
CALIFORNIA FINE SELECT SHREDDED FROZEN LEMON PEEL

Product No. 7, California Fine Select Shredded Frozen Lemon Peel is manufactured from fresh California lemons. The lemon peel is shaved and shredded to specification, pasteurized and then chilled prior to freezing. The product is used by the baking, confectionery and ice cream industries. This 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 – 92% w/w	Yeast	≤500
Dimensions:*		Mold	≤500
Width	1/8–5/16 in. (3.2 –7.9 mm)	Total Coliform	<100
Length	½ - 2 ½ in. (13 – 64 mm) avg.	E. coli	<10
Thickness	1/32– 1/16 in (0.79 – 1.6 mm)		

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

*Due to the various sizes of the lemons, it is impossible to determine the exact lengths of the peel; however, the majority of the peel shreds will run as described above.

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 lids. Net Weight 35 lbs. (avg.) Gross Weight 37.78 lbs. (avg.)

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 packing houses, may contained retail fruit market labels; such labels are required by their retail customers and industry regulations. These labels are targeted with 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 ingredients product to be 100% free of free of marketing labels.”