



TECHNICAL BULLETIN
PRODUCT NO. 6-0232

VITA-PAKT STANDARD LEMON CITRUS PEEL FIBER POWDER STD-200 MESH 50 POUND BOX

Description

Citrus fiber is obtained from clean, sound, mature lemons. The fruit is washed, and juice extracted. The citrus fiber is prepared from the flavedo portion of the expelled peels and ground to the desired size. All citrus is grown in the USA and is kosher and halal certified.

Ingredients:

Citrus Fiber

Sensory Requirements:

Color-Light yellow to tan

Aroma-Typical of dried citrus peel.

Flavor/taste-Typical of dried citrus peel.

Specifications:

Product		Microbiological cfu/g	
Moisture	10% maximum	Total Plate Count	≤10,000
Granulation	<6% retained on a 200 mesh screen	Yeast & Mold	≤4,000
Water-Holding	>4g (1g product/20g water)	Total Coliform	≤400
Defects	Reasonably free of scorched particles or other defects.	E. coli	Not detectable

Storage: For best quality, store below 75°F and less than 65% RH

Shelf Life: For best quality, use within two years (assuming storage below 75°F and less than 65% RH)

Packaging: Polyethylene bag in fiber box.

Weight: 50 pounds (22.7 Kg) net. 53 pounds (24 Kg) gross

Samples are available upon request. Please order by product number and name.

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.”