PRODUCT SPECIFICATION for Orange Peel powder 0-2mm

Product Description:
Freeze Dried orange peel powder made from ripe. fresh frozen orange peel. Product is metal detected; (Fe 0.8mm, Non Fe 1.2mm, SS 1.6mm, Al 1.0mm)

The freeze drying process uses reduced pressure and very low temperatures so the natural colour and flavour is maintained and nutritional values remain close to those of fresh fruit.

Sensory Description:
Colour - light to orange
Aroma - Typical for orange peel, free from off aromas
Taste - Typical for orange peel, free from off or foreign flavours
Texture - Free flowing powder.

Ingredients: Orange peel

Countries of Origin: EU, Canada and South Americas, Other locations may be possible

Microbial Limits:
Total Plate Count <50,000/g
Yeasts <1,000/g
Moulds <1,000/g
Coliforms <10/g
E. coli <10/g*
Salmonella negative in 25g*

*Monitoring once per year from raw material

Shelf Life/Storage Conditions:
12 months on receipt.
Product must be kept dry (max 65% humidity) and stored in an airtight container after opening to achieve the stated shelf life. Store below 20°C to maintain optimum quality through life.

Nutritional per 100g:

Moisture	<7%
Energy	1312 kJ
Energy	314 kcal
Carbohydrates	56.6g
of which Sugar	28.7g
Protein	<0.5g
Fat	1.0g
of which Sat Fat	0.3g
Fibre	39.1g
Sodium	0.03g
Salt	0.06g

Packaging:
Sealed blue bag inner, cardboard outer.
Laminate foil pouch.
Sachet.

GMO
Genetically modified Orange peel are not used. No other ingredients or processing aids are used in manufacture.

Allergens
Product contains only orange peel.

Irradiation
This product is not subject to ionising radiation.