

Orange Zest Granulated 3/2.2lb

Product of Spain Zestes d'orange granules

Unit per Pack

Cases per Pallet

Expiration Date

DD/Mon/YYYY

140 (14/10)

Codification

6 - FROZEN SWEET 61 - IQF WHOLE FRUITS 619 - OTHER IQF FRUITS



Product Description

Imported from Spain, our granulated orange zest can be used for marmalades, jams, ice cream, yogurts, pastries and more. They can also be candied, or used as food decoration.

Pack and Case Specifications

Pack Net Weight Packs per Case

2.2 lb

Case Size (LxWxH) Case Gross Weight

12 x 9 x 7 7.

Master Case GTIN Case Cube

00825414619613 0.44

Microbiological

TPC: ?10,000 cfu/g

Total Coliforms: ?100 cfu/g

E. coli: <10 cuf/g

Salmonella: Negative/25 g Staph. aureus: <20 cfu/g Listeria mono: Absence in 25g

Yeast and mold: ?2,000 cfu/g

Ingredients

100% ORANGE ZEST.

Allergens

NONE..

Directions

Thaw and serve

Our peels are ready to use. The shelf life once defrosted is maximum 24 hours at room temperature and 2-3 days refrigerated. Often citrus peels are candied or blanched prior to use to extend shelf life.

Use them in your marmalade, jams, ice creams, yogurts.

Physical

Particle size: 0.04"-0.16" (1-4 mm +/- 10%) pH: 4.5 +/- 0.5 Spotted granules: max 4% Green granules: max 4% Agglomeration (>0.5g): max 4% Endogenous foreign bodies: - Peduncles: max 5g/kg of product

- Stalks and leaves: max 1g/100kg of product

Organoleptic

Color: Orange-Yellow Flavor: Typical orange flavor

Certificates and Claims

BRC certified GMO free, gluten free, Kosher certified.

Nutrition

21 servings per container Serving about 2/3 cup (140) size	
Amount per serving Calories	100
9/	Daily Valu
Total Fat 1.5g	2
Saturated Fat 0g	0
Trans Fat 0g	
Cholesterol 5mg	2
Sodium 45mg	2
Total Carbohydrate 19g	7
Dietary Fiber 9g	32
Total Sugars 12g	
Includes 0g Added Suga	rs 0
Protein 3g	
Vitamin D 0mcg	0
Calcium 138mg	10
Iron 0mg	0
Potassium 284mg	6
*The % Daily Value tells you how much serving of food contributes to a daily die day is used for general nutrition advice.	et. 2,000 calories
Calories per gram: Fat 9 • Carbohydrate 4 •	Dente in 4

