



PRODUCT SPECIFICATION

INFUSED DRIED ORANGE PEEL

UPC P00179

Date Issued 7/11/2002 Revision A Revision Date 2/6/2006

Ingredients Orange peel, Sugar, Sunflower oil, Ascorbic acid, Citric acid

Product Description

This product is prepared in accordance with good manufacturing practices by infusing quality graded diced orange peel pieces in a sugar solution and subsequently drying the infused peel to a specified moisture range.

Sunflower oil is topically applied. The finished product is analyzed for quality, visually inspected and passed through a metal detector before packaging.

Specification

Characteristic	Tolerance	Analysis Method
Moisture	8%-12%	Karl Fischer
Oil	<1.0%	Hexane Extraction
Color	Typical orange of orange peel	Visual
Flavor	Typical of sweetened dried orange peel without any off note	Organoleptic
Extraneous Plant Material	< 2 pieces in 25 pounds	Visual

Microbiological

Total Plate Count	<500 cfu/gm
Yeast/Mold	< 250 cfu/gm
Coliform	<1 MPN/gm

Packaging

Packaged in 25 lb corrugated boxes with HDPE liner

Shelf Life and Storage

Two years when stored in a cool dry location, preferably 40 - 50 degrees Fahrenheit.

Kosher



Product of USA