



Kerry Ingredients & Flavours

Global Technology & Innovation

Millennium Park
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www.kerry.com

PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name : Frozen granulated lemon peel
Product Code: 20374687 / 8357.00
Product Name on invoices: FRZ LEMON PEELS SEMOLINA 6X500G 835700
Brand Name: Ravifruit
Product Description : Frozen granulated lemon peel

INGREDIENT LISTING

<u>Ingrédients</u>	%
Lemon zest	100%

USAGE / APPLICATION INFORMATION

Defrosting conditions: Defrost under refrigerated conditions (0-4°C)
Do not re-freeze after defrosting

Product. Code : 20374687
Spec. Version : 23

Issue date : 25/05/2001
Revision date : 12/02/2023

Spec Status: Kerry Approved

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KEY PERFORMANCE PARAMETERS

Organoleptic profile :

Appearance	Zest / Peel of lemon in granular. The product is in block when frozen, and recovers granular aspect when defrosted.
Colour	Zest/Peel of lemon typical. The colour of the product may show variations during the year depending on the thickness of albedo.
Taste	Zest/Peel of lemon typical, free from off-flavours.
texture	Zest/Peel of lemon typical.

Foreign bodies :

This product is tested in the metals detector.
Absence of metal and glass particles.

Endogenous foreign bodies:

- Maxi 5 in 10 kg

Exogenous foreign bodies:

- Maxi 2 in 10 kg

Physical values :

Test	Unity	Target	Tolerance	Method
Particule size*	mm	2	+/- 1	Measure

* as indication

MICROBIOLOGICAL DATA :

Finished products are tested to a schedule, maximum limits identified below

Test	Unit	Target	Method
Total Plate Count	ufc/ g	< 3 000	3M Petrifilm certifié NF Validation following NF EN ISO 16140 (2003) regulation**
Yeast	ufc/ g	< 500	NF.V.08.059 (2002)**
Molds	ufc/ g	< 500	NF.V.08.059 (2002)**
Feacal coliforms	ufc/ g	< 10	3M Petrifilm
Total coliforms	ufc/ g	< 500	3M Petrifilm certifié NF Validation following NF EN ISO 16140 (2003) regulation**
Salmonella*	ufc/ g	ND / 25g	External laboratory method
E. coli*	ufc/ g	ND / 1g	
Listeria monocytogenes*	ufc/ g	ND / 25g	

*Random controls made by an external accredited laboratory

**Or equivalent

ALLERGEN DATA

Allergen	Requires Labelling? Yes/No	Source	Present On IQF Line? Yes/No	Present On IQF Factory? Yes/No
Peanuts and products thereof	N		N	N
Nuts (other than peanuts) and products thereof ¹	N		N	N
Cereals containing gluten ² (calculated content)	N		N	N
Crustaceans and products thereof	N		N	N
Egg and products thereof	N		N	N
Fish and products thereof	N		N	N
Soybeans and products thereof	N		N	N
Milk and products thereof (including lactose)	N		N	N
Celery and products thereof	N		N	N
Mustard and products thereof	N		N	N
Sesame Seeds and products thereof	N		N	N
Molluscs and products thereof	N		N	N
Lupin and products thereof	N		N	N
Sulphur Dioxide/Sulphites > 10ppm	N		N	N

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to EU Directive 1169/2011 as amended.

¹ Nut allergens: Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh, K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

². Wheat, barley, rye, oat, spelt, triticale, kamut and all their hybrid strains).

SUITABILITY DATA

	Yes = Suitable, No = Unsuitable	Comment/Certification Status
Vegetarian (Ova-Lacto)	Yes	
Vegan	Yes	
Kosher	Yes	
Halal	Yes	
Organic	No	
Coeliac <100ppm gluten (by calculation)	Yes	
Coeliac <20ppm gluten (by calculation)	Yes	

NUTRITION INFORMATION

Nutrient	Typical Value per 100g	Unit
Energy in kJ	212	Kj
Energy in Kcal	51	Kcal
Total Carbohydrates	16	g
Available carbohydrates	5.4	g
Carbohydrates as sugar	4.17	g
Carbohydrates as added sugar	0	g
Total Fat	0.3	g
saturated fat	0.042	g
mono-unsaturated fat	0.012	g
poly-unsaturated fat	0.096	g
Protein (N x 6.25)	1.42	g
Moisture	81.6	g
Dietary fibre	10.6	g
Sodium (Na)	6	mg
Salt (NaCl)	0.015	g

Data Source

Calculated from raw material data. Values quoted are typical and should be used for guidance purposes only.

GENETICALLY MODIFIED MATERIALS

Does the product require labelling as genetically modified under current EU Labelling Regulations? **NO**

IONISING RADIATION

Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations? **NO**

RECOMMENDED SHELF-LIFE & STORAGE

Transport conditions: -18°C

Storage temperature and conditions (closed pack): -18°C

Best before date (BB): Preferably within 545 days from production date.

Defrosting conditions: Defrost under refrigerated conditions (0-4°C).
Do not re-freeze after defrosting.

PACKAGING

Number of packs per case/outer	6 trays per outer carton
Pack type inner	Tray Theoretical net weight of a tray: 500 g
Pack type outer	Carton Theoretical net weight of a carton : 3 Kg

All our packaging materials in contact with the product conform to the current European legislation concerning material in contact with foods.

LABELLING

Minimum labelling information on tray :
Product code / product description / Batch N° / Best before date

Minimum labelling information on outer carton:
Product code / product description / Batch N° / Best before date



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TOXICOLOGY DATA

This product and its ingredients conform to European legislation with regard to pesticides, heavy metals and radionuclides.

LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country

CONFIDENTIALITY

This document and the information contained within it remains the property of Kerry Group and must not be disclosed to any third party without prior written permission of the company.

AUTHORISATION

Authorised on behalf of Kerry Ingredients & Flavours EMEA

Signed The electronic transmission of this
specification sheet has value of signature.

Name Soumia Slami

Position Snr Regulatory Technologist

Date 12/02/2023

Authorised on behalf of Customer

Signed

Name

Position

Date

Please note if the specification is not returned, signed within 28 days of the above date KI&F EMEA will assume acceptance of this document

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