



PRODUCT NAME		Bulk bag DRIED LEMON
Sale name		Bsa. Kg. DRYLEMON
Article Code	Bulk bag 4Kg	16419
	Bulk bag 1Kg	1619
	Bulk bag 500g	16519
	Bulk bag 200g	16219
EAN code	Bulk bag 4Kg	8435474602344
	Bulk bag 1Kg	8435474601682
	Bulk bag 500g	8435474602061
	Bulk bag 200g	8435474602061
RGSE		ES21.030365/B
Description		Dehydrated lemon slices
Origin		Spain (may not match)
Applications		To infuse in drinks, cooking dishes and pastry.
Dosage		Without prescription
Ingredients - Composition		<p>- Dehydrated LEMON slices with percentage approx. of moisture: 8%</p> <p>** There is no presence of allergens</p>
Organoleptic properties		<p>Taste: Characteristic of the fruit</p> <p>Smell: Citrus lemon</p> <p>Look: Dry dehydrated, with intense colours and/or naturals.</p>

****Allergens**

TYPES OF ALLERGENS	INGREDIENTES		TRAZAS	
	SI	NO	SI	NO
Cereals with gluten and derivatives		X		X
Crustaceans and derivatives		X		X
Fish and derivatives		X		X
Eggs and derivatives		X		X
Peanuts and derivatives		X		X
Soy and derivatives		X		X
Milk and derivatives		X		X
Nuts with / without peel		X		X
Celery and derivatives		X		X
Mustard and derivatives		X		X
Sesame seeds and derivatives		X		X
Sulfitos >10mg/kg o =10mg/kg		X		X
Lupine and derivatives		X		X
Molluscs and derivatives		X		X

Nutritional facts (100gr.)

Energy:	1506 Kj 355 Kcal.
Fat:	1,88 g
Saturated fat:	0,85 g
Carbohydrates:	83,27 g
Sugar:	29,79 g
Protein:	1,21 g
Salt:	0,56 g

Format and presentation	<ul style="list-style-type: none"> - Bulk bag 500 x 800 RCE90 suitable for food use. Net weight 4000gr. - Bulk bag 350 x 550 RCE90 suitable for food use. Net weight 1000gr. - Bulk bag 300 x 400 RCE90 suitable for food use. Net weight 500gr. - Bulk bag 250 x 300 RCE90 suitable for food use. Net weight 200gr. 																		
Traceability	<p>Batch number in label</p> <p>L-WEEK NUMBER - WEEK DAY NUMBER - YEAR</p> <p>LWWDYY</p>																		
Product Identification	<p>Identification label.</p> <p>Data: ingredients, batch number, BBE, and nutritional facts</p>																		
Microbiological values	<table> <tr> <td>Total mesophilic aerobic bacteria</td><td>m=1.0x10⁵ M=1.0x10⁶ UFC/g</td></tr> <tr> <td>Enterobacteriaceae Lactosa</td><td>m=10³ M=10⁴ UFC/g</td></tr> <tr> <td>Escherichia coli</td><td>m=10 M=10² UFC/g</td></tr> <tr> <td>Salmonella spp</td><td>not detectable in 25g</td></tr> <tr> <td>Staphylococcus aureus</td><td>m=10 M=10² UFC/g</td></tr> <tr> <td>Listeria monocytogenes</td><td>not detectable in 25g</td></tr> <tr> <td>Filamentous fungi</td><td><50 ufc/g</td></tr> <tr> <td>Yeasts</td><td><50 ufc/g</td></tr> <tr> <td>Ochratoxin A</td><td><2 µg/kg</td></tr> </table>	Total mesophilic aerobic bacteria	m=1.0x10 ⁵ M=1.0x10 ⁶ UFC/g	Enterobacteriaceae Lactosa	m=10 ³ M=10 ⁴ UFC/g	Escherichia coli	m=10 M=10 ² UFC/g	Salmonella spp	not detectable in 25g	Staphylococcus aureus	m=10 M=10 ² UFC/g	Listeria monocytogenes	not detectable in 25g	Filamentous fungi	<50 ufc/g	Yeasts	<50 ufc/g	Ochratoxin A	<2 µg/kg
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Storing	<p>Store in a cool and dry place.</p> <p>Temperature between 9° to 20°C</p> <p>Humidity between 25% to 50%</p>																		
Shelf life	18 months																		
Shelf life opening bag	<p>3 months (storage in glass container) *</p> <p>2 months (storage in plastic container) *</p> <p>* all depends ambience conditions</p>																		

Destination	Sale to distributors, shops and horeca channel
Transport conditions	Vehicle without regulated temperature
Declaration "TRANS FAT FREE"	Produced without the use of hydrogenated fats.
Declaration "GMO"	The product does not contain genetically modified organism
Declaration "IRRADIATION"	Irradiation free product
Free & Suitable	Suitable for vegetarians, Suitable for vegans, Gluten free - Lactose free
Toxicology	It does not present toxicological risks by contact, intake and inhalation.
Legislation	It is the user's obligation to verify that the name, ingredients and / or doses recommended in this FT are in accordance with the applicable local legislation in the country or zone of use.