

**GRANULATED LIME ZEST 100% 500G**

**INGREDIENTS**

Granulated lime zests 100%

**VARIETY / ORIGIN**

Variety / origin	Spain
Made in	Spain

**MICROBIOLOGICAL FEATURES - As per quality control plan**

Total germ content	< 1 000 000/g	Per batch number
E. coli	<10/g	Per batch number
Yeasts	<1 000/g	Per batch number
Molds	<1 000/g	Per batch number
Listeria	Not detected in 25g	Per batch number
Salmonella	Not detected in 25g	Per batch number

**RADIOACTIVITY**

In compliance with the regulations EC n° 737/90 and 1635/2006 and its modifications

**PESTICIDES AND HEAVY METALS**

Pesticides	In compliance with the regulation EC n° 396/2005 of February 23rd 2005 and its modifications
Heavy metals	In compliance with the regulation EC n° 1881/2006 of December 19th 2006 and its modifications

**CERTIFICATIONS**

**IFS**

GMO	No use of genetically modified substances or of substances produced from GMO
Ionization	Absence
Allergens	Does not contain voluntarily introduced allergens
suitable for	Ovo - lacto vegetarians : <b>Yes</b>
	Vegans : <b>Yes</b>

**THERMIC PROCESS**

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**CONTROLS CARRIED OUT ON OUR PRODUCTS ALL OVER PRODUCTION PROCESS**

At reception	Visual and physico-chemicals controls of raw materials
During production	Physico-chemical, visual and gustative controls. Detection of foreign Bodies
On the finished product	Physico-chemical, visual and gustative controls

## PACKAGING

Black Plastic box 1 kg with recloseable lid and inviolability strip  
6 boxes per carton  
150 cartons per pallet 100x120  
120 cartons per Euro pallet  
Carton weight : Net weight : 3kg

## PRIMARY PACKAGING (BOX, BAG, BUCKET, BOTTLE)

Dimensions 190x127x80 mm  
EAN 13 Code 3228170022524  
HS Code 08140000

## SECONDARY PACKAGING (CARTON)

Carton outside dimensions 395x202x169 mm  
Carton volume 13.5cm3  
EAN 14 Code 13228170022521

## NUTRITIONAL VALUES (AVERAGE PER 100G) ACCORDING TO (EU) REGULATION N°1169/2011


Energetic value in KJ/ 100g 212  
Energetic value in Kcal / 100g 51  
Fat 0  
including saturated fat 0  
including Trans fat 0  
Carbohydrates 16  
including sugars 4.2  
Proteins 1.4  
Salt 0.02  
Fibers Not available  
Humidity Not available  
Dry extracts Not available

## CONSERVATION AND SUSTAINABLE USE

### Storage and transport temperature : -18°C

Total shelf life (best before date or use-by-date) BBD 912 days  
Never refreeze a thawed product

Use frozen or defrosted to flavour cakes preparations, mousses, sorbets and biscuits  
Use after opening till BBD on condition that the product is stored at -18°C in an hermetically closed box.

Issue date	Review date	Review index	Signatures	
03/04/2019	01/12/2020	FTCOM 2252 - F	General Manager 	Quality Manager 