

(AOAD)

Description: Diced Orange Peel is the grated zest of the citrus orange fruit, perfect for storing and easy use. The acidic and floral essence pairs well with rich or spicy ingredients.

Physical Properties				
Appearance	Various shades of cream, orange, an	Various shades of cream, orange, and brown.		
Size	Approximately 1/8"-1/4".			
Organoleptic Properties				
Flavor	Typical of orange peel.			
Chemical Properties				
Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis		
Microbiological Properties				
Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent		
Coliform	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent		
Yeast	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent		
Mold	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent		
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent		
Packaging, Labeling, Storag	e			
Packaging	Bag in box or to customer specificat	ion.		
Receiving Conditions	Product should be shipped and hand	Product should be shipped and handled in a sanitary manner.		
Storage Conditions	Store in a dry, cool place.	Store in a dry, cool place.		
Shelf Life	36 months (under optimum storage of	36 months (under optimum storage conditions).		
Other				
Gluten Status	the gluten proteins found in wheat, r	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.		
Natural Status		This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.		
BE Status	This product does not contain bioen	This product does not contain bioengineered ingredients.		
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.			

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Halal Status This product does not contain alcohol, natural L-cysteine extracted from

hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a

processing aid.

SDS Waiver To the best of our knowledge this product is non-hazardous and not

subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to

minimize personnel exposure and workplace contamination.

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above co of the fo allergens	es the item ntain any ollowing s or their tives?"	"Q #2: Is the produced on that comes in any of the allerge	equipment contact with following	"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS	
YES	NO	YES	NO	YES	NO		
	Х	Х		X		MILK	
	Х	X		X		EGGS	
	Х	Х		X		SOYBEANS	
	X	Х		Х		WHEAT	
	Х		Х		Х	PEANUTS	
	X	Х		X		TREE NUTS	
	X		Х		X	FISH	
	Х		Х		Х	CRUSTACEAN SHELLFISH	
	Х	Х		X		SESAME	
	Х	Х		Х		MUSTARD	
	X	Х		X		ADDED SULFITES	

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



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Ingredient Statement			
Orange peel.			
Product Certifications			
Certified Kosher Parve			
Proximate Analysis			
Protein	5.13	g	
Carbohydrate	85.50	g	
Moisture	6.00	g	
Ash	2.69	g	
Fat	0.68	g	
Nutritional Analysis			
Serving Size	100.00	g	
Calories	332.00		
Total Fat	0.68	g	
Saturated Fat	0.07	g	
Trans. Fat	0.00	g	
Cholesterol	0.00	mg	
Sodium	10.25	mg	
Total Carbohydrates	85.50	g	
Dietary Fiber	36.20	g	
Sugars	0.00	g	
Protein	5.13	g	
Vitamin A	1,436.00	IU	
Vitamin C	465.00	mg	
Calcium	550.00	mg	
Iron	2.73	mg	
Added Sugars	0.00	g	
Vitamin D	0.00	mcg	
Potassium	725.00	mg	
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STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container Serving size about 1/2 tsp (1g)

Amount per serving Calories

NON GMO

% Dai	ily Value*	
Total Fat 0 g		
Saturated Fat 0 q		
Trans Fat 0 g		
Cholesterol 0 mg		
Sodium _{0 mg}		
Total Carbohydrate 1 g	0%	
Dietary Fiber _{0 g}		
Total Sugars 0 g		
Includes 0 q Added Sugars		
Protein 0 g		

Vitamin D 0.0 mcg	0%
Calcium 5.5 mg	0%
Iron 0.0 mg	0%
Potassium 7.3 mg	0%

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Orange Peel.

DRIED ORANGE PEEL

Our Diced Orange Peel is an exceptional and convenient way to add the citrus aroma and vibrancy of orange to any recipe.

- · Bright, citrusy orange flavor
- · Orange to brown color
- Approximately 1/8"-1/4"
- · Naturally gluten free
- All natural

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BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- · Use in marinades or rubs for a bright, citrus flavor
- · Whisk into vinaigrettes or creamy dressings
- Add to iced teas, mulled wines or cocktails
- · Rehydrate use as a topping for baked goods

RECIPE

Chocolate and Orange Soda Bread

3 cups unbleached all purpose flour 1/2 cup plus 2 tablespoons sugar 2 teaspoons salt

1/2 teaspoon ground cinnamon 2 teaspoons baking powder

1/2 teaspoon baking soda

6 tablespoons chilled unsalted butter, cut into small cubes 6 ounces bittersweet or semisweet chocolate, cut into 1/3-inch pieces

6 ounces Diced Orange Peel

1-1/4 cups buttermilk 1 large egg

Preheat oven to 350°F. Line a baking sheet with parchment paper

Mix flour, sugar, salt, cinnamon, baking powder and baking soda in a large bowl to combine.

Add butter and, using hands, mix until dough resembles a coarse meal. Add chocolate and Orange Peel and stir to combine.

Whisk buttermilk and egg in a medium bowl to blend. Add to dry ingredients, mixing just until combined.

Place dough on a floured work surface and knead just until dough comes together, about 5 turns.

Form dough into a round, 6-1/2-inch loaf. Transfer to a baking sheet and make deep, cross-hatch slits in the top of the bread.

Transfer to the oven to bake until brown, firm and a toothpick inserted into the center comes out clean, about 1 hour 10 minutes

Transfer to a wire rack to cool completely.

Makes 1 round loaf

Chocolate and orange — they're a classic combination that comes together beautifully in this lightly sweet bread. Serve it with coffee or tea in the afternoon for a midday pick-me-up.

Prep Time: 20 minutes Cook Time: 1 hour, 10 minutes



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THIS PRODUCT ORIGINATES FROM TURKEY