

## GRANULATED ORANGE PEEL

### AFEJ

**Description:** Granulated 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	Orange to brown in color.
Size	Maximum 7% + US #10 Screen
Size	Maximum 20% - US #40 Screen

#### Organoleptic Properties

Flavor	typical of dried orange peel.
--------	-------------------------------

#### Chemical Properties

Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis
----------	---------------	--

#### Microbiological Properties

Standard Plate Count	Maximum: 100,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/375g	Method: FDA BAM or AOAC equivalent

#### Packaging, Labeling, Storage

Packaging	Bag in box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

#### Other

Gluten Status	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

## GRANULATED ORANGE PEEL

### AFEJ

artificial, synthetic or natural identical additives.

BE Status

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.

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.

## GRANULATED ORANGE PEEL

AFEJ

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

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

---

## GRANULATED ORANGE PEEL

AFEJ

### **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



STORE IN A DRY, COOL PLACE.

## GRANULATED ORANGE PEEL

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

- Bright, citrusy flavor
- Orange to brown
- Granulated powder

### Nutrition Facts

servings per container	
<b>Serving size</b> 1/4 teaspoon (.5g)	
<b>Amount per serving</b>	
<b>Calories</b>	<b>0</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 0 mg	<b>0%</b>
<b>Total Carbohydrate</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	<b>0%</b>
Calcium 2.8 mg	<b>0%</b>
Iron 0.0 mg	<b>0%</b>
Potassium 3.6 mg	<b>0%</b>

\* 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.

### 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

### RECIPE

Special Fruit Spelt Muffins

- 2-1/4 cups Spelt Flour
- 1/4 cup brown sugar
- 1 tablespoon Granulated Orange Peel
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1-1/4 cups milk
- 3 large eggs, beaten
- 1 tablespoon vegetable oil
- 2/3 cup Special Fruit Blend

Preheat oven to 425°F, and grease and flour a 12-cup muffin tin.

Combine Spelt Flour, brown sugar, Granulated Orange Peel, baking powder and salt in a large mixing bowl, whisking to incorporate and breaking up any lumps. Combine milk, eggs, vegetable oil and Special Fruit blend in a medium mixing bowl, whisking to incorporate.

Add wet mixture to dry, and stir just until combined, being careful not to over-mix. Some lumps are fine.

Fill muffin cups two-thirds full, and bake until golden, about 15 to 18 minutes. Cool for 10 minutes in the tin, then transfer to a wire rack to finish cooling.

Makes 12 muffins

Spelt flour is ideal for muffins, as it has a wonderful, nutty flavor and produces a fine and tender crumb. Adding a dash of Granulated Orange Peel and an exotic dried fruit blend—papaya, blackberries, cranberries and goji berries—makes these muffins special indeed.

### INGREDIENTS

Orange Peel.



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

[www.OliveNation.com](http://www.OliveNation.com) / 617-580-3667

---

## COUNTRY OF ORIGIN DECLARATION

### **GRANULATED ORANGE PEEL**

**AFEJ**

**THIS PRODUCT ORIGINATES FROM TURKEY**