

## Granulated Lemon Peel

Description: Granulated Lemon Peel is the flavorful dried zest of the tart citrus fruit, naturally preserved for easy storage and use. Its acidic and floral essence accentuates other flavors.

### Physical Properties

Appearance	Yellow to tan
Size	Maximum 20% - US #40 Screen
Size	Maximum 18% + US #16 Screen

### Organoleptic Properties

Flavor	Typical of lemon.
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### Chemical Properties

Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis
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### Microbiological Properties

Standard Plate Count	Maximum: 100,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1000 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, Storage

Packaging	Plastic jar, 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 artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.



**Product Name: Granulated Lemon Peel**

**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.

## ALLERGEN STATEMENT FOR GRANULATED LEMON PEEL

"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.

Product Name: Granulated Lemon Peel

**Ingredient Statement**

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Lemon peel.

**Product Certifications**

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Certified Kosher Parve

**Proximate Analysis**

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Protein	7.70	g
Carbohydrate	81.70	g
Moisture	6.00	g
Ash	3.10	g
Fat	1.50	g

**Nutritional Analysis**

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Serving Size	100.00	g
Calories	358.00	
Total Fat	1.50	g
Saturated Fat	0.20	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	30.00	mg
Total Carbohydrates	81.70	g
Dietary Fiber	65.10	g
Sugars	0.00	g
Protein	7.70	g
Vitamin A	10.00	IU
Vitamin C	97.00	mg
Calcium	724.00	mg
Iron	4.00	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,070.00	mg



STORE IN A DRY, COOL PLACE.

## GRANULATED LEMON PEEL

Granulated Lemon Peel is a convenient way to add tart, tangy, citrusy flavor and aroma to any recipe.

- Zesty lemon flavor
- Yellow to tan color
- Various sized small granules (#30 sieve)

### 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 3.6 mg	<b>0%</b>
Iron 0.0 mg	<b>0%</b>
Potassium 5.4 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.

### INGREDIENTS

Lemon Peel.

### 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
- Sprinkle onto rice or fish to brighten flavor
- Include in baking for tartness and brightness

### RECIPE

Lemony Date and Hazelnut Semolina Pudding

- 4 cups milk
- 1 (2-inch section) vanilla bean, split lengthwise
- 1 tablespoon Granulated Lemon Peel
- 2/3 cup Semolina Flour
- 3 egg yolks
- 3/4 cup sugar
- 1/3 cup hazelnuts, toasted and ground
- 1/2 cup diced dates
- 1 cup cold whipping cream
- 2 tablespoons powdered sugar

Pour milk into a heavy-bottomed medium sauce pan. Split vanilla bean lengthwise and scrape the seeds into the milk. Add vanilla bean to milk, along with Granulated Lemon Peel. Bring to a boil over medium-high heat, being careful not to burn the milk. Remove and discard vanilla bean.

Gradually whisk Semolina Flour into hot milk mixture. Reduce heat to lowest setting. Cook, stirring frequently, about 3 minutes or until mixture thickens.

Whisk egg yolks and sugar in a small bowl until smooth. Whisk one-quarter of hot semolina mixture into egg mixture until incorporated. Pour egg mixture into saucepan with remaining semolina mixture while whisking constantly. Cook, stirring frequently, 6 to 8 minutes or until pudding begins to thicken.

Stir in ground hazelnuts and diced dates. Remove from heat and cool 25 minutes. Beat whipping cream and powdered sugar to medium-stiff peaks (do not over-beat). Slowly fold in cooled semolina mixture 1 tablespoon at a time. Stir until well combined. Divide among 8 custard cups. Cover and chill completely.

Makes 8 servings

Pudding doesn't have to come from a box. More importantly, it doesn't have to be the one-note, sweet-but-plain dessert many of us are used to. This rich, substantial pudding is thick enough to support ground hazelnuts and diced dates. It's made with milk flavored with real vanilla bean and granulated lemon peel, and thickened with semolina flour, but gets its light texture from whipped cream that is folded in right before it's chilled.



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

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

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COUNTRY OF ORIGIN DECLARATION FOR  
GRANULATED LEMON PEEL

THIS PRODUCT ORIGINATES FROM TURKEY