

LEMON POWDER AOAG

Description: Prepared from lemon juice that is converted to a powdered product.

| Appearance | Free flowing powder. | Method: Visual observation | | | | |
|-----------------------------------|--|--|--|--|--|--|
| Organoleptic Properties | | | | | | |
| Flavor | Typical of lemons. | Method: Organoleptic analysis | | | | |
| Chemical Properties | | | | | | |
| Moisture | Maximum: 5 % | Method: Halogen Thermogravimetric Analysis | | | | |
| Microbiological Properties | | | | | | |
| Standard Plate Count | Maximum: 10,000 cfu/g | Method: FDA BAM or AOAC equivalent | | | | |
| Coliform | Maximum: 100 cfu/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 | Method: FDA BAM or AOAC equivalent | | | | |
| Salmonella | NEG/375g | Method: FDA BAM or AOAC equivalent | | | | |
| ackaging, Labeling, Storage | | | | | | |
| Packaging | Poly bag in box or to customer spe | ecification | | | | |
| Receiving Conditions | 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 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 bioe | 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. | | | | | |



LEMON POWDER AOAG

ALLERGEN STATEMENT

| "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 | |
| | Х | Х | | X | | MILK |
| | Х | Х | | X | | EGGS |
| | Х | Х | | X | | SOYBEANS |
| | Х | Х | | Х | | WHEAT |
| | X | | Х | | X | PEANUTS |
| | X | Х | | X | | TREE NUTS |
| | X | | Х | | X | FISH |
| | Х | | X | | Х | CRUSTACEAN SHELLFISH |
| | Х | Х | | X | | SESAME |
| | Х | Х | | Х | | MUSTARD |
| | Х | Х | | Х | | ADDED SULFITES |

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

LEMON POWDER AOAG

| T P 464 4 | | | | | | | | |
|---|--------|----|--|--|--|--|--|--|
| Ingredient Statement | | | | | | | | |
| IP Corn syrup solids, lemon juice concentrate, lemon oil. | | | | | | | | |
| Product Certifications | | | | | | | | |
| Certified Kosher Parve | | | | | | | | |
| Proximate Analysis | | | | | | | | |
| Protein | 1.17 | g | | | | | | |
| Carbohydrate | 96.00 | g | | | | | | |
| Moisture | 1.02 | g | | | | | | |
| Ash | 1.41 | g | | | | | | |
| Fat | 0.40 | g | | | | | | |
| Nutritional Analysis | | | | | | | | |
| Serving Size | 100.00 | g | | | | | | |
| Calories | 393.00 | | | | | | | |
| Total Fat | 0.40 | g | | | | | | |
| Saturated Fat | 0.10 | g | | | | | | |
| Trans. Fat | 0.00 | g | | | | | | |
| Cholesterol | 0.00 | mg | | | | | | |
| Sodium | 0.07 | mg | | | | | | |
| Total Carbohydrates | 96.00 | g | | | | | | |
| Dietary Fiber | 0.88 | g | | | | | | |
| Sugars | 12.80 | g | | | | | | |
| Protein | 1.17 | g | | | | | | |
| Vitamin A | 3.98 | IU | | | | | | |
| Vitamin C | 108.26 | mg | | | | | | |
| Calcium | 51.50 | mg | | | | | | |
| | | | | | | | | |

0.45 mg

0.00 mcg

0.00 g

343.12 mg

Iron

Added Sugars

Vitamin D

Potassium



STORE IN A DRY, COOL PLACE.

Nutrition Facts servings per container Serving size 1/4 tsp (.5g) **Amount per serving** 0 Calories % Daily Value* Total Fat 0 g 0% Saturated Fat 0 q 0% Trans Fat 0 g Cholesterol 0 mg 0% Sodium 0 mg 0% Total Carbohydrate 0 g 0% Dietary Fiber 0 g 0% Total Sugars 0 g Includes 0 q Added Sugars 0% Protein 0 g Vitamin D 0.0 mca 0% Calcium 0.3 mg 0% Iron 0.0 mg 0%

INGREDIENTS

Potassium 1.7 mg

Ip Corn Syrup Solids, Lemon Juice Concentrate, Lemon Oil.

LEMON POWDER

Our Lemon Powder is an exceptional and convenient way to add citrusy, tart and tangy aroma to any recipe. Ground to fine powder, it imparts robust lemon flavor.

- · Zesty, strong lemony flavor
- · Off-white to yellow
- · Fine textured powder

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
- · Stir into beverages

RECIPE

Lemon Gumdrops

2 tablespoons plain gelatin (about three envelopes) 1/2 cup cold water, plus 3/4 cup boiling water

3 tablespoons Lemon Powder 2 drops yellow food coloring

Line a baking dish with aluminum foil and lightly coat the foil with unflavored non-stick cooking spray. Set aside Place the gelatin in a small pot with the 1/2 cup of water to soften the gelatin.

Place the gelatin in a small pot with the 1/2 cup of water to soften the gelatin.

Combine the remaining 3/4 cup of boiling water with the sugar over a low heat. Simmer for 5 minutes.

Combine the hot syrup with the gelatin water and boil for 15 minutes stirring constantly. Stir in 2 tablespoons of Lemon Powder, 2 drops of food coloring and pour the mixture into the foil wrapped pan, refrigerate for at least 12 hours.

Unmold the gelatin and cut into desired shapes. Roll the gumdrops in the remaining tablespoon of Lemon Powder.

0%

Our Lemon Powder is the sweetened, dehydrated juice of the citrus fruit, perfect for storing and easy use. The acidic and floral essence pairs well with rich or sweet ingredients.

^{*} 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.



LEMON POWDER AOAG

COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM UNITED STATES