

DRIED CITRUS PEELS STANDARD SPECIFICATION SHEET

1. Production Information

Product Name: Dried Citrus Peels

Product Description: Dehydrated peels of orange or lemon. Used primarily for essential oil extraction and food flavoring

2. Parameter

Physical Properties	Standard
Color	Vibrant (orange or yellow); no burning
Appearance	Uniform cut (ribbon or quarters)
Odor	Strong, fresh citrus aroma

Chemical Properties	Standard
Moisture	10% – 12% Max
Volatile Oil	1.5% Min
Purity	Free from seeds or pulp residue

Microbiological Properties	Standard
Total Plate Count	< 50,000 cfu/g
Salmonella sp	Negative

3. **Allergies:** None.

4. **Storage:**

- Multiwall bags with plastic liners. Store in a cool, dark, dry area.

Disclaimer

The preceding data is provided for the convenience of the user and does not relieve the user of normal liability for inspection of material upon delivery or prior to actual use No warranty of fitness for a particular purpose is made.

United States

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Plot 30, Viva Road, beside FullMark Rice Mill,
off Hadeja Road, Kano, Nigeria

T: +2347066652277, +234 7030712000



5. Shelf Life

- 24 months (If stored under favourable conditions)

6. Country of Origin: Nigeria

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