



## MS11D LIME PEEL DICE

### PRODUCT IDENTIFICATION

<b>Name</b>	IQF Lime Peel Dice
<b>Container</b>	Carton lined with plastic bag 9Kg.
<b>Filling</b>	Frozen IQF
<b>Storage</b>	Frozen -18°C
<b>Shelf Life</b>	24 Months



### INGREDIENTS

100% Lime Peel  
Lima Spain

### APPLICATION

As ingredient for marmalades, jams, ice creams, yoghurts, bakeries, for special exotic dishes, etc. These peels can also be candied, or added as food decoration. This product is suitable for any consumer group, although this will depend on the final product prepared with this ingredient.

### PHYSIC-CHEMICAL PROPERTIES

Size	Width/Tolerance		Lenght/Tolerance		Thickness/Tolerance	
5N	4,5-5,5 mm	30%	4,5-5,5 mm	30%	2-5 mm	20%

Regular Peel Dice: Approx. 70% weight  
Other Size available on request  
pH 3,6±0,3

### MICROBIOLOGICAL PROPERTIES

#### ORGANOLEPTIC PROPERTIES

Flavour	Dark Green
Colour	Typical Lime

Total Plate Count Aerobic M.:	Max. 10.000 CUF/g
Moulds and Yeast	Max. 2.000 CUF/g
Listeria and Salmonella	Absence in 25 g.
E. Coli	Max. 10CUF/g.
Staphylococcus aureus	Max. 20CUF/g
Total Coliform	Max. 100CUF/g

### TOLERANCES / BLEMISHES

Spotted Dices: max. 4%      Agglomerations (> 0,5g): max. 4%  
Green Dices: max. 4%      Incomplete cut: max 4% w  
Endogenous foreign bodies: Up to 5g/Kg Peduncles; 1g/100Kg Stalks; 1g/100kg Leaves

### ALLERGENS

	In the product	Hadled on same line	Handled on same site
Cereals Containing Gluten	NO	NO	NO
Shellfish	NO	NO	NO
Egg	NO	NO	NO
Peanuts	NO	NO	NO
Soya	NO	NO	NO
Milk (inclusive lactose)	NO	NO	NO
Nuts	NO	NO	NO
Celery	NO	NO	NO
Mustard	NO	NO	NO
Sesame Seed	NO	NO	NO
Sulfur Dioxide / Sulfite	NO	NO	NO
Lupin	NO	NO	NO
Mollusc	NO	NO	NO

### STATEMENT

Product complies with the MRL according to EU Regulations: (EC) No 396/2005 (and all its modifications)  
Product is not derived from or contain any genetically modified organisms (OGM)  
Product has not been submitted to Ionisation.



# MS11ST LIME PEEL STRIPS

## PRODUCT IDENTIFICATION

<b>Name</b>	IQF Lime Peel Strips
<b>Container</b>	Carton lined with plastic bag 9Kg.
<b>Filling</b>	Frozen IQF
<b>Storage</b>	Frozen -18°C
<b>Shelf Life</b>	24 Months

## INGREDIENTS

100% Lime Peel  
Lima Spain

## APPLICATION

As ingredient for marmalades, jams, ice creams, yoghurts, bakeries, for special exotic dishes, etc. These peels can also be candied, or added as food decoration. This product is suitable for any consumer group, although this will depend on the final product prepared with this ingredient.

## PHYSIC-CHEMICAL PROPERTIES

Size	Width/Tolerance		Lenght/Tolerance		Thickness/Tolerance	
1N	2±0,2 mm	10%	15-50 mm	30%	3-5 mm	20%
2N	2±0,2 mm	10%	10-25 mm	30%	3-5 mm	20%
3N	3-5 mm	20%	15-65 mm	30%	3-5 mm	20%
6N	5-7 mm	25%	15-65 mm	30%	3-5 mm	20%
20N	20±1 mm	20%	15-65 mm	30%	3-5 mm	20%

pH 3,6±0,3

## MICROBIOLOGICAL PROPERTIES

### ORGANOLEPTIC PROPERTIES

Flavour	Dark Green
Colour	Typical Lime

Total Plate Count Aerobic M.:	Max. 10.000 CUF/g
Moulds and Yeast	Max. 2.000 CUF/g
Listeria and Salmonella	Absence in 25 g.
E. Coli	Max. 10CUF/g.
Staphylococcus aureus	Max. 20CUF/g
Total Coliform	Max. 100CUF/g

## TOLERANCES / BLEMISHES

Spotted Dices: max. 4%      Agglomerations (> 0,5g): max. 4%  
Green Dices: max. 4%      Incomplete cut: max 4% w  
Endogenous foreign bodies: Up to 5g/Kg Peduncles; 1g/100Kg Stalks; 1g/100kg Leaves

## ALLERGENS

	In the product	Hadled on same line	Handled on same site
Cereals Containing Gluten	NO	NO	NO
Shellfish	NO	NO	NO
Egg	NO	NO	NO
Peanuts	NO	NO	NO
Soya	NO	NO	NO
Milk (inclusive lactose)	NO	NO	NO
Nuts	NO	NO	NO
Celery	NO	NO	NO
Mustard	NO	NO	NO
Sesame Seed	NO	NO	NO
Sulfur Dioxide / Sulfite	NO	NO	NO
Lupin	NO	NO	NO
Mollusc	NO	NO	NO

## STATEMENT

Product complies with the MRL according to EU Regulations: (EC) No 396/2005 (and all its modifications)  
Product is not derived from or contain any genetically modified organisms (OGM)  
Product has not been submitted to Ionisation.

## MS12D LEMON PEEL DICE 5x5

### PRODUCT IDENTIFICATION

<b>Name</b>	IQF Lemon Peel Dices
<b>Container</b>	Carton lined with plastic bag 12Kg.
<b>Filling</b>	Frozen IQF
<b>Storage</b>	Frozen -18°C
<b>Shelf Life</b>	24 Months



### INGREDIENTS

100% Lemon Peel  
Primofiori (C. Limon)/ Spain - December to March  
Verna (C. Limon)/ Spain - June to July

### APPLICATION

As ingredient for marmalades, jams, ice creams, yoghurts, bakeries, for special exotic dishes, etc. These peels can also be candied, or added as food decoration. This product is suitable for any consumer group, although this will depend on the final product prepared with this ingredient.

### PHYSIC-CHEMICAL PROPERTIES

Size	Width/Tolerance		Lenght/Tolerance		Thickness/Tolerance	
5N	4,5-5,5 mm	30%	4,5-5,5 mm	30%	2-5 mm	20%
5R	4,5-5,5 mm	30%	4,5-5,5 mm	30%	1,5-3 mm	20%

Regular Peel Dices: Approx. 70% Weight  
Other sizes available on request  
Ph: 3,8 ± 0,5

### ORGANOLEPTIC PROPERTIES

Flavour	Typical Lemon
Colour	Yelow

### MICROBIOLOGICAL PROPERTIES

	Aseptic
Total Plate Count Aerobic M.:	Max. 3.000 CUF/g
Moulds and Yeast	Max. 2.000 CUF/g
Listeria and Salmonella	Absence in 25 g.
E. Coli	Max. 10CUF/g.

### TOLERANCES / BLEMISHES

Spotted Dices: max. 4%      Agglomerations (> 0,5g): max. 4%  
Green Dices: max. 4%      Incomplete cut: max 4% w  
Endogenous foreign bodies: Up to 5g/Kg Peduncles; 1g/100Kg Stalks; 1g/100kg Leaves

### ALLERGENS

	In the product	Hadled on same line	Handled on same site
Cereals Containing Gluten	NO	NO	NO
Shellfish	NO	NO	NO
Egg	NO	NO	NO
Peanuts	NO	NO	NO
Soya	NO	NO	NO
Milk (inclusive lactose)	NO	NO	NO
Nuts	NO	NO	NO
Celery	NO	NO	NO
Mustard	NO	NO	NO
Sesame Seed	NO	NO	NO
Sulfur Dioxide / Sulfite	NO	NO	NO
Lupin	NO	NO	NO
Mollusc	NO	NO	NO

### STATEMENT

Product complies with the MRL according to EU Regulations: (EC) No 396/2005 (and all its modifications)  
Product is not derived from or contain any genetically modified organisms (OGM)  
Product has not been submitted to Ionisation.

# MS12ST LEMON PEEL STRIPS

## PRODUCT IDENTIFICATION

<b>Name</b>	IQF Lemon Peel Strips
<b>Container</b>	Carton lined with plastic bag 10Kg.
<b>Filling</b>	Frozen IQF
<b>Storage</b>	Frozen -18°C
<b>Shelf Life</b>	24 Months



## INGREDIENTS

100% Lemon Peel  
Primofiori (C. Limon)/ Spain - December to March  
Verna (C. Limon)/ Spain - June to July

## APPLICATION

As ingredient for marmalades, jams, ice creams, yoghurts, bakeries, for special exotic dishes, etc. These peels can also be candied, or added as food decoration. This product is suitable for any consumer group, although this will depend on the final product prepared with this ingredient.

## PHYSIC-CHEMICAL PROPERTIES

Size	Width/Tolerance		Lenght/Tolerance		Thickness/Tolerance	
1N	2±0,2 mm	10%	15-50 mm	30%	2-5 mm	20%
1r	2±0,2 mm	10%	15-50 mm	30%	1,5-3 mm	20%
2N	2±0,2 mm	10%	10-25 mm	30%	2-5 mm	20%
2r	2±0,2 mm	10%	10-25 mm	30%	1,5-5 mm	20%
3N	3-5 mm	20%	15-65 mm	30%	2-5 mm	20%
6N	5-7 mm	25%	15-65 mm	30%	2-5 mm	20%
20N	20±1 mm	20%	15-65 mm	30%	2-5 mm	20%

pH 4,5±0,5

## MICROBIOLOGICAL PROPERTIES

### ORGANOLEPTIC PROPERTIES

Flavour	Typical Lemon
Colour	Yellow

Total Plate Count Aerobic M.:	Max. 10.000 CUF/g
Moulds and Yeast	Max. 2.000 CUF/g
Listeria and Salmonella	Absence in 25 g.
E. Coli	Max. 10CUF/g.
Staphylococcus aureus	Max. 20CUF/g
Total Coliform	Max. 100CUF/g

## TOLERANCES / BLEMISHES

Spotted Dices: max. 4% Agglomerations (> 0,5g): max. 4%  
Green Dices: max. 4% Incomplete cut: max 4% w  
Endogenous foreign bodies: Up to 5g/Kg Peduncles; 1g/100kg Stalks; 1g/100kg Leaves

## ALLERGENS

	In the product	Handled on same line	Handled on same site
Cereals Containing Gluten	NO	NO	NO
Shellfish	NO	NO	NO
Egg	NO	NO	NO
Peanuts	NO	NO	NO
Soya	NO	NO	NO
Milk (inclusive lactose)	NO	NO	NO
Nuts	NO	NO	NO
Celery	NO	NO	NO
Mustard	NO	NO	NO
Sesame Seed	NO	NO	NO
Sulfur Dioxide / Sulfite	NO	NO	NO
Lupin	NO	NO	NO
Mollusc	NO	NO	NO

## STATEMENT

Product complies with the MRL according to EU Regulations: (EC) No 396/2005 (and all its modifications)  
Product is not derived from or contain any genetically modified organisms (OGM)  
Product has not been submitted to Ionisation.

# MS11ST ORANGE PEEL DICE 5x5

## PRODUCT IDENTIFICATION

<b>Name</b>	IQF Orange Peel Strips
<b>Container</b>	Carton lined with plastic bag 10Kg.
<b>Filling</b>	Frozen IQF
<b>Storage</b>	Frozen -18°C
<b>Shelf Life</b>	24 Months



## INGREDIENTS

100% Orange Peel  
Sweet Oranges - Navelina and Navel (C. Sinensis)/Spain - December to February  
Other varieties on request

## APPLICATION

As ingredient for marmalades, jams, ice creams, yoghurts, bakeries, for special exotic dishes, etc. These peels can also be candied, or added as food decoration. This product is suitable for any consumer group, although this will depend on the final product prepared with this ingredient.

## PHYSIC-CHEMICAL PROPERTIES

Size	Width/Tolerance		Lenght/Tolerance		Thickness/Tolerance	
5N	4,5-5,5 mm	30%	4,5-5,5 mm	30%	3-5 mm	20%
5R	4,5-5,5 mm	30%	4,5-5,5 mm	30%	1,5-3 mm	20%

Regular Peel Dices: Approx. 70% Weight  
Other sizes available on request  
Ph: 4,5 ± 0,5

## ORGANOLEPTIC PROPERTIES

Flavour	Typical Orange
Colour	Orange-Yellow

## MICROBIOLOGICAL PROPERTIES

Total Plate Count Aerobic M.:	Max. 10.000 CUF/g
Moulds and Yeast	Max. 2.000 CUF/g
Listeria and Salmonella	Absence in 25 g.
E. Coli	Max. 10CUF/g.
Staphylococcus aureus	Max. 20CUF/g
Total Coliform	Max. 100CUF/g

## TOLERANCES / BLEMISHES

Spotted Dices: max. 4%      Agglomerations (> 0,5g): max. 4%  
Green Dices: max. 4%      Incomplete cut: max 4% w  
Endogenous foreign bodies: Up to 5g/Kg Peduncles; 1g/100Kg Stalks; 1g/100kg Leaves

## ALLERGENS

	In the product	Hadled on same line	Handled on same site
Cereals Containing Gluten	NO	NO	NO
Shellfish	NO	NO	NO
Egg	NO	NO	NO
Peanuts	NO	NO	NO
Soya	NO	NO	NO
Milk (inclusive lactose)	NO	NO	NO
Nuts	NO	NO	NO
Celery	NO	NO	NO
Mustard	NO	NO	NO
Sesame Seed	NO	NO	NO
Sulfur Dioxide / Sulfite	NO	NO	NO
Lupin	NO	NO	NO
Mollusc	NO	NO	NO

## STATEMENT

Product complies with the MRL according to EU Regulations: (EC) No 396/2005 (and all its modifications)  
Product is not derived from or contain any genetically modified organisms (OGM)  
Product has not been submitted to Ionisation.

# MS19ST ORANGE PEEL STRIPS

## PRODUCT IDENTIFICATION

<b>Name</b>	IQF Orange Peel Strips
<b>Container</b>	Carton lined with plastic bag 10Kg.
<b>Filling</b>	Frozen IQF
<b>Storage</b>	Frozen -18°C
<b>Shelf Life</b>	24 Months



## INGREDIENTS

100% Orange Peel  
Sweet Oranges - Navelina and Navel (C. Sinensis)/Spain - December to February  
Other varieties on request

## APPLICATION

As ingredient for marmalades, jams, ice creams, yoghurts, bakeries, for special exotic dishes, etc. These peels can also be candied, or added as food decoration. This product is suitable for any consumer group, although this will depend on the final product prepared with this ingredient.

## PHYSIC-CHEMICAL PROPERTIES

Size	Width/Tolerance		Lenght/Tolerance		Thickness/Tolerance	
1N	2±0,2 mm	10%	15-50 mm	30%	2-5 mm	20%
1N	2±0,2 mm	10%	15-50 mm	30%	1,5-3 mm	20%
2N	2±0,2 mm	10%	10-25 mm	30%	2-5 mm	20%
2N	2±0,2 mm	10%	10-25 mm	30%	1,5-5 mm	20%
3N	3-5 mm	20%	15-65 mm	30%	2-5 mm	20%
6N	5-7 mm	25%	15-65 mm	30%	2-5 mm	20%
20N	20±1 mm	20%	15-65 mm	30%	2-5 mm	20%

pH 4,5±0,5

## MICROBIOLOGICAL PROPERTIES

### ORGANOLEPTIC PROPERTIES

Flavour	Typical Orange
Colour	Orange - Yellow

Total Plate Count Aerobic M.:	Max. 10.000 CUF/g
Moulds and Yeast	Max. 2.000 CUF/g
Listeria and Salmonella	Absence in 25 g.
E. Coli	Max. 10CUF/g.
Staphylococcus aureus	Max. 20CUF/g
Total Coliform	Max. 100CUF/g

## TOLERANCES / BLEMISHES

Spotted Dices: max. 4% Agglomerations (> 0,5g): max. 4%  
Green Dices: max. 4% Incomplete cut: max 4% w  
Endogenous foreign bodies: Up to 5g/Kg Peduncles; 1g/100Kg Stalks; 1g/100kg Leaves

## ALLERGENS

	In the product	Handled on same line	Handled on same site
Cereals Containing Gluten	NO	NO	NO
Shellfish	NO	NO	NO
Egg	NO	NO	NO
Peanuts	NO	NO	NO
Soya	NO	NO	NO
Milk (inclusive lactose)	NO	NO	NO
Nuts	NO	NO	NO
Celery	NO	NO	NO
Mustard	NO	NO	NO
Sesame Seed	NO	NO	NO
Sulfur Dioxide / Sulfite	NO	NO	NO
Lupin	NO	NO	NO
Mollusc	NO	NO	NO

## STATEMENT

Product complies with the MRL according to EU Regulations: (EC) No 396/2005 (and all its modifications)  
Product is not derived from or contain any genetically modified organisms (OGM)  
Product has not been submitted to Ionisation.



ORGANIC CERTIFICATE



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