



True Lime

13-7010

Grand Brands Inc. dba True Citrus Company
Baltimore, MD 21220

Product Description:

Provides a concentrated fresh-squeezed lime taste in a highly-stable crystalline form. Balanced tartness with juicy and zesty fragrant notes. Ideal for use in dry seasoning blends, topical applications, beverages, soups, sauces, dressings and prepared food applications. **Product of the USA**

Ingredient Statement:

Crystallized Lime (Citric Acid, Lime Oil, Lime Juice)

**In our opinion, not all ingredients need to be declared on final packaging based on the function of these ingredients embodied in the final product. The ultimate responsibility rests on the finished good brand owner. Please consult your internal regulatory department.*

Pack Options:

00-8842 True Lime 2000ct Korean: 0.8g sachets packaged 2000 in a box. 105 boxes per full pallet; ti/hi = 15x7

Storage Recommendations:

Cool between 40°F and 80°F; 10%-45% RH

Attributes:

Gluten Free, Non-GMO, Allergen Free, Kosher  Parve

Biological Concerns:

None, based on low water activity and lack of historical data

Physical Concerns:

Inhalation; Dust mask suggested

Shelf Life:

3 year shelf life from date of production under recommended storage & handling conditions

Coding:

Code Date indicates production date (plus three years for expiration date), line number and Blend Batch number used. For example, 0210194123 (Packaged on February 10, 2016 with an expiration date plus three years, 4th line and batch #123 used for product).

Spec number	Date of issue	Revised	Supersedes	Page	Reason for change
13-7010-Korean	August 28 2024			1 of 2	NEW

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Characteristics:

Analysis	Specifications	Method
Moisture	Less than 3.0%	Infrared moisture balance
Granulation	1% on US #14 mesh 5% Max on US #20 mesh 70.0% Min on US #80 mesh 24.0% Max pan	Granulation Test Sieves
Appearance	Off white with yellow powder	Visual
Flavor	Fresh lime flavor	Organoleptic
Aerobic Plate Count (cfu/g)	< 1000	AOAC 990.12
Yeast and Mold (cfu/g)	< 10	BAM or equivalent
Total Coliforms (cfu/g)	< 10	AOAC 991.14
Salmonella /25g	Negative	AOAC 2013.09
pH	< 4.0	AOAC 1995 or equivalent method

*Micro and Chemical tests are not performed on each batch, unless requested by the customer. This product is at low risk for pathogen growth due to its inherent low pH and water activity; this is validated annually.

** As this product contains natural colors and flavors, color and flavor may vary slightly from batch to batch.

Nutritional Information:

Per 100g unrounded value			
Energy (kcal)	278.58	Protein (g)	0.12
Total Fat (g)	0.37	Dietary Fiber (g)	0.25
Saturated Fat (g)	0.00	Sodium (mg)	13.94
Mono-unsaturated Fat (g)	0.00	Potassium (mg)	27.96
Poly-unsaturated Fat (g)	0.00	Calcium (mg)	15.16
Trans Fat (g)	0.00	Vitamin C (mg)	0.00
Carbohydrate (g)	28.31	Vitamin D (mcg)	0.00
Total Sugars (g)	9.74	Moisture (g)	2.18
Added Sugars (g)	9.09	Ash (g)	0.20
Iron (mg)	0.58	Magnesium (mg)	0.50

**The nutritional information provided above should be used as a guideline only. The nutritional data was derived through calculations based on nutritional data from raw materials. Complete and accurate nutritional information can only be obtained through chemical analysis of the finished product.*

Approved By:

Date: 8/28/2024

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