

OliveNation LLC
50 Terminal Street
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PRODUCT SPECIFICATIONS

PRODUCT NAME: Lemon curd – Crème Citron

DESCRIPTION: Natural powder blend with added stabilizers designed to make a traditional classic French Crème Citron, Lemon Curd or Lemon filling. The Lemon powder base is reconstituted hot process with water & butter. The cooked creamy mix is piped in pre-baked pie shells then refrigerated to set. Can be re baked shortly with egg white meringue on top.

NATURAL, KOSHER

USES: To make classic French crème citron tarts, Lemon bars, Lemon Danish & is used in many other desserts requiring Lemon crème.

Small recipe

<u>Basic recipe:</u> Base mix powder.	400 Gram.	14 oz
Water	400 Gram	14 oz
Dairy butter.....	200 Gram	7 oz

INGREDIENTS: Sugar; Lemon Powder; Wheat Starch; Whole egg powder
K Gelatin.

ALLERGENS: **Contains:** Wheat, eggs. Processed on shared equipment with milk.

PACKAGING: **PS#00155:** Comes in 25 lb case, inside of a corrugated cardboard box.
Nt. Wt. 25 Lbs 1 skid = 80 cases = 2000 lbs net = 2050 lbs gross weight.
Label panel includes label statement and lot number.

STORAGE: Cool, dry conditions.

SHELF LIFE: 12 months under recommended storage conditions. In order to prevent formation of condensation, do not refrigerate.

MICROBIOLOGICAL ANALYSIS:

Coliform	<10/g
Yeast	<10/g
Mold	<10/g