

# DRIED LIME

## SCOPE

This standard specifies the requirements that should be met in the whole dried lemon fruit and shall not apply to other products derived from it

## DEFINITIONS

Dried limes are the mature and dried fruits of the Lime species *Citrus aurantifolia* (swingle) of the (Rutaceae) Family

## VIRTUAL DESCRIPTION

Dried lime fruits are relatively small. Their length varies between 4.3 – 6.8 cm, and their width between 3.9 – 5.8 cm. Therefore they are almost round to oval in shape, with a thin crust at maturity entirely connected to the lobes. Its outer color ranges between light brown to dark brown, depending on the desiccating method

## REQUIREMENTS

### GENERAL REQUIREMENTS

The following general requirements shall be met in Dried Lime

- 1 . Should be homogeneous in color, size and shape.
- 2 . Shall have their natural characteristic odor and taste.
- 3 . Free of abnormal odor and color.
- 4 . Free of live and dead insects as well as their fragments and remnants.
- 5 . Free of fungus and pathogenic bacteria.
- 6 . Free of contaminants and fungal toxins.
- 7 . Free of agglomeration and molds.
- 8 . Free of pesticide residues, fertilizer and harmful chemicals.
- 9 . Be free of insect infestations.
- 10 . Be clean and free of extraneous matter.

## TECHNICAL REQUIREMENTS

NON-HOMOGENOUS FRUITS  
**10% LEMONS IN THE PACKAGE**

INFECTED FRUITS (MAX)  
**5% LEMONS IN THE PACKAGE**

EXTRANEIOUS MATTER (MAX)  
**4% OF THE TOTAL WEIGHT**

MOISTURE **7%**  
MAXIMUM

## CONTAMINANTS

Guidelines of the World Health Organization (WHO) shall apply regarding the allowed limit of radioactive contamination

The allowed limit of heavy metals is the limit set by the World Health Organization (WHO).

## HEALTH REQUIREMENTS

REQUIREMENT	ALLOWED LIMIT
<b>AEROBIC BACTERIA</b> MAXIMUM 	<b>100000 CELLS/GM</b>
<b>YEASTS AND FUNGI</b> MAXIMUM 	<b>10000 CELLS/GM</b>

## SAMPLING

Samples shall be taken according to Gulf Standard No. (1287) fruits and vegetables' products – sampling

## INSPECTING AND TESTING METHODS

All the required tests of AOAC accredited by SSMO for inspection and testing should be conducted on the sample that has been collected according to the article (5)

## PACKAGING

Dried Lemon fruits are to be packed in appropriate packages that have been approved and recommended for packing the product, Packages must also be clean, dry and well-sealed in a manner that preserves the properties of the product and does not affect it or be affected by it.

## IDENTIFICATION BADGE

In addition to what has been stated in SDS 2889/2011, the badge should contain the following information

PRODUCT NAME	NAME OF PRODUCER, PACKAGER OR DISTRIBUTOR, AND THEIR ADDRESS AND BRAND IF APPLICABLE	DATE OF PRODUCTION & EXPIRATION (MONTH/YEAR).	CODE
<b>DRIED LEMON FRUITS</b> 	<b>BRAND NAME</b> 	<b>DATE</b> 	 9 788067 049099
COUNTRY OF ORIGIN	PLACE OF MANUFACTURE	NET WEIGHT (KG)	CLEAR AND IRREMOVABLE WRITING
			

## SHELF LIFE

The shelf life of Dried Lemon should not exceed 18 months from the date of dehydration

## STORAGE

Dried Lemon should be stored in a clean, dry place, protected from light, heat and dust.

## REFERENCES

1. Syrian Standard No. 3141/2005 (dried lemon fruits).
2. Gulf Standard No. (1287) (packed fruits and vegetables products – sampling).
3. Standard [SDS] No. 2889/2011