

DRIED LIME

SCOPE This standard specifies the require-

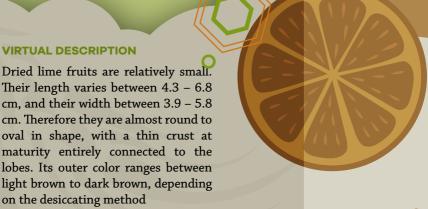
ments that should be met in the whole dried lemon fruit and shall not apply to other products derived from it

DEFINITIONS Dried limes are the mature and dried

fruits of the Lime species Citrus aurantifolia (swingle) of the (Rutaceae) Family

VIRTUAL DESCRIPTION

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



The following general requirements shall be met in Dried Lime

REQUIREMENTS

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.
- $\boldsymbol{8}$. Free of pesticide residues, fertilizer and harmful chemicals. 9. Be free of insect infestations. 10. Be clean and free of extraneous matter.

TECHNICAL REQUIREMENTS

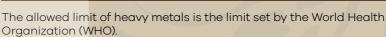


EXTRANEOUS MATTER (MAX)
4% OF THE TOTAL WEIGHT

NON-HOMOGENOUS FRUITS 10% LEMONS IN THE PACKAGE

MOISTURE 7%

INFECTED FRUITS (MAX)
5% LEMONS IN THE PACKAGE



CONTAMINANTS



AEROBIC BACTERIA

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



article (5)

YEASTS AND FUNGI

SAMPLING Samples shall be taken according to Gulf Standard No. (1287) fruits and

10000 CELLS/GM

100000 CELLS/GM

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,

vegetables' products – sampling

IDENTIFICATION BADGE

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



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

following information NAME OF PRODUCER, PACKAGER OR DISTRIBUTOR, AND THEIR ADDRESS AND BRAND IF APPLICABLE PRODUCT NAME DATE OF PRODUCTION & EXPIRATION (MONTH/YEAR).



COUNTRY OF

SHELF LIFE

STORAGE

BRAND NAME

PLACE OF MANUFACTURE

NET WEIGHT

CLEAR AND IRREMOVABLE WRITING

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

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