

PRODUCT SPECIFICATION SHEET

BLACKENED SEASONING

Ingredients: Salt , Onion , Garlic , Black Pepper , Paprika , Cumin , Basil, and Oregano

Kosher : Orthodox Union

Treatment: None

Country of Origin Manufactured in USA

Allergens : None

GMO : None

Defect Levels: The product shall be free of all other extraneous, foreign, or non conforming substances which will affect the safety, appearance and edibility of the product

Microbiological Characteristics:

Total Plate Count	50,000 cfu/g Max	APHA CH
Yeast and Mold	100 cfu/g Max	FDA BAM, 7th Ed
Total Coliforms	10/g Max	FDA BAM, 7th Ed
E. Coli	< 10 cfu / g	AOAC 966.23
Salmonella	Neg / 25g, 375g, 750g	AOAC 2004.03, 2011.03

Nutrition Facts	
Serving Size 100 g	
Servings Per Container 1	
Amount Per Serving	
Calories 240	Calories from Fat 80
% Daily Value*	
Total Fat 9g	14 %
Saturated Fat 1.5g	8 %
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0 %
Sodium 60mg	3 %
Total Carbohydrate 60g	20 %
Dietary Fiber 29g	114 %
Sugars 9g	
Protein 14g	
Vitamin A 510 %	• Vitamin C 10 %
Calcium 60 %	• Iron 150 %
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65 g 80 g
Sat Fat	Less than 20 g 25 g
Cholesterol	Less than 300 mg 300 mg
Sodium	Less than 2,400 mg 2,400 mg
Total Carbohydrate	300 g 375 g
Dietary Fiber	25 g 30 g
Calories per gram:	
	Fat 9 • Carbohydrate 4 • Protein 4

Defect Levels: The product shall be free of all other extraneous, foreign, non-conforming substances which will affect the safety, appearance, and edibility of the product.

Metal Detection: Product passed through metal detector with standards:
2.5 mm Fe ; 2.5 mm Non-Fe ; 2.5 mm SS.

Packaging and Storage:Product is packed in a poly-line corrugated box or bag of 50lbs.
Shelf Life is 24 months from the date of production. Keep in cool dry place.

General Requirements:Product conforms to all provisions of the Federal Food and Drug Comestic Act.

Product is manufactured in accordance with Good Manufacturing Practices and under Modern Sanitary Conditions.