



## PRODUCT SPECIFICATION SHEET

### Cilantro, Flakes

**Ingredients:** Dried cilantro

**Country of Origin:** United States

**Physical Characteristics:** Green dried flakes

**Kosher:** Orthodox Union

**Allergens:** None

**GMO :** None

**Treatment:** Steam

**Moisture Content** 10 % max

**Microbiological Characteristics:**

Total Plate Count	<b>&lt; 50,000 cfu/g max</b>
Yeast and Mold	<b>&lt; 5000cfu / g max</b>
Total Coliforms	<b>&lt; 1000cfu / g max</b>
E. Coli	<b>&lt;10 cfu/ g max</b>
Salmonella	<b>Negative</b>

<b>Nutrition Facts</b>		
Serving Size 100 g		
Servings Per Container 1		
Amount Per Serving		
<b>Calories</b>	290	Calories from Fat 50
<b>% Daily Value*</b>		
<b>Total Fat</b>	5g	<b>8 %</b>
Saturated Fat	1.5g	<b>7 %</b>
Trans Fat	0g	
<b>Cholesterol</b>	0mg	<b>0 %</b>
<b>Sodium</b>	450mg	<b>19 %</b>
<b>Total Carbohydrate</b>	51g	<b>17 %</b>
Dietary Fiber	27g	<b>107 %</b>
Sugars	7g	
<b>Protein</b>	27g	
Vitamin A	40 %	• Vitamin C 210 %
Calcium	110 %	• Iron 120 %
* 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 or non-conforming substances which will affect the safety, appearance and edibility of the product.

**Metal Detection:** Product passed through metal detector with standards:  
2.5mm Fe ; 3.0mm Non-Fe ; 3.0mm SS.

**Packaging and Storage :** Product is packed in poly-lined corrugated boxes for bulk of 25 lbs and 50 lbs.  
Shelf-life is 24 months from the date of production. Store in cool dry place.

**General Requirements:** Product conforms to all provisions of the Federal Food and Drug Cosmetic Act.  
Product is manufactured in accordance with Good Manufacturing Practices and Under Modern Sanitary Conditions.