



Olam Spices
Technical Services
205 E River Park Circle, Suite 310
Fresno, CA 93720
1 877 492 4420
(fax) 1 559 446 6211

450111 GROUND CUMIN SEED MT

PRODUCT PROFILE: This product is prepared from whole cumin seed cultivated in India, which milled yields an aromatic, strong distinctive flavored ground spice.

Scientific Name *Cuminum cyminum*

SPECIFICATIONS:

Attributes:

Flavor:	Aromatic, astringent and somewhat bitter, typical of cumin
Aroma:	Aromatic, earthy and musty, typical of cumin
Appearance:	A greenish brown to yellowish green, free flowing powder

Ingredients: Cumin

Physical: Granulation 5.0% maximum on US #25

Chemical:

Moisture	10.0% maximum
Volatile oil	2.2% minimum
Total ash	9.0% maximum
Acid Insoluble Ash	1.5% minimum
Peanut Allergen	2.5 ppm maximum
Almond Allergen	2.5 ppm maximum

Treatment: Product treated with ethylene oxide for microbial reduction purposes.

Microbiological:

Standard Plate Count (CFU/g)	50,000 maximum
Yeast (CFU/g)	100 maximum
Mold (CFU/g)	100 maximum
Coliform (MPN/g)	10 maximum
<i>E. Coli</i> (MPN/g)	<3 maximum
<i>Salmonella</i> (375 g)	Absent



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NUTRITIONAL COMPOSITION

<i>Nutrient</i>	<i>Units</i>	<i>Amount per 100-grams of ingredient.</i>
Water	grams	8.06
Calories	kcal	375
Protein	grams	17.81
Fat	grams	22.27
Saturated Fat	grams	1.535
Trans-fatty acid	grams	0
Cholesterol	mg	0
Carbohydrates by Difference	grams	44.24
Fiber	grams	10.5
Sugars	grams	2.25
Added Sugar	grams	0.00
Ash	grams	7.62
Calcium	mg	931
Iron	mg	66.36
Sodium	mg	168.00
Vitamin A	mcg RAE	64.00
Vitamin C	mg	7.7
Vitamin D	mcg	0.00
Potassium	mg	1788

Values provided are calculated from National Nutrient Database for Standard Reference Release 28.

SHELF LIFE AND STORAGE GUIDELINES

STORAGE TEMPERATURE		RECOMMENDED MAXIMUM SHELF LIFE
°F	°C	
35-70	3-21	12 months

Keep in airtight containers away from heat and light, and less than 60% relative humidity.

PRODUCT DISCLAIMER

This specification is provided in good faith. Some product variability is inherent and natural in agricultural based products such as Olam GardenFrost purees and dehydrated vegetable products. Processing controls are put in place to minimize natural variability but it cannot be fully controlled. Climate, change in weather patterns and other natural factors can contribute to variability in raw materials, also affecting finished goods.



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ALLERGEN STATEMENT

Known Allergens, to include the major eight, are not permitted in our Olam facilities that produce Dehydrated Onion, Garlic, Vegetables, and Capsicums.

GMO STATUS

Olam only purchases and uses ingredients that comply with the U.S. Department of Agriculture Food Safety and Inspection Service (FSIS) and U.S. Health and Human Services Food and Drug Administration (FDA) regulations for food safety and nutrition. Both the EPA and the FDA have concluded GM foods approved for human and/or animal consumption are equally safe and nutritious as other foods of similar kind and origin.

Olam ingredients are grown or purchased from non-GM sources and can be considered non-GM, however no further tracking or testing is conducted. In all cases, food safety and quality are the main criteria of concern.

REGULATORY & CERTIFICATION:

This product complies with Current Good Manufacturing Practices and shall conform to the provisions of the Federal Food, Drug, and Cosmetics Act and its amendments. Olam will ensure compliance with all regulations of the Bioterrorism Preparedness and Response Act of 2002, as well as any regulatory requirements implemented by the Food and Drug Administration (FDA) regarding Facility and Food Security. We have been actively engaged with the Administration during the specific rule making process and have implemented policies and procedures to conform to all finalized regulations. For traceability purposes, Olam can determine the plant location, date of manufacture, production line, and quality of a product from the lot number.

LOT NUMBER FORMAT:

Olam standard lot number format is a 10-digit code which groups product together for each batch, shift or twenty-four hour production period. The lot number is printed on the adhesive label affixed to each container or stamped directly onto the container. For palletized containers, the lot number is also printed on the adhesive pallet tag affixed to the pallet. All lot numbers are fully traceable via our electronic database system. Contact Customer Operations if you have any questions regarding lot numbering.

Lot # 9182010014

9182 Julian date code for July 1, 2009, 9 refers to the year 2009, 182 refers to the 182nd day of that year

010014 The computer assigned number for that product for that particular day/shift/batch.