

471001

Olam Spices

UNIQUELY YUCATAN

Specification

Olam Spices 205 E River Park Circle Suite 310 Fresno, CA 93720

T: 1877 492 4420

I. Product Description

This product is a blend of Guajillo and Habanero chili peppers, onion, garlic, spices and other ingredients to create a dry, savory spice blend.

The flavor is a citrusy spiced sweet with moderate heat the builds. The aroma is pungent and musty with notes of cinnamon. The appearance is a medium reddish orange color, free flowing powder.

Treatment: Product contains components treated with steam for microbial reduction purposes.

II. Ingredient Statement

Spices, Sea Salt, Sugar, Guajillo Pepper, Dextrose, Citric Acid, Garlic, Toasted Onion, Sunflower Oil, Yeast Extract, Lime Oil, Habanero Pepper, Silicon Dioxide, Orange Oil, Lime Juice, Orange Juice.

III. Physical & Chemical Analysis

Parameter	Specification	Method of Analysis
MOISTURE	8 % MAX	ASTA 2.1
SCOVILLE	1100 MIN 3300 MAX HPLC	ASTA 21.3
GRANULATION	95 % MIN THROUGH US #20	ASTA 10.0
SALT	18% MIN 22% MAX	

IV. Microbiological

Parameter	Specification	Method of Analysis
E. COLI (CFU/25G)	None Detected	AOAC 991.14
SALMONELLA/375G (CFU/G) X 2	None Detected	AOAC 2004.03

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V. Nutritional Composition

NUTRIENT	Per 100g	
CALORIES	287.76 kcal	
MOISTURE	4.40 grams	
PROTEIN	5.54 grams	
TOTAL FAT	4.15 grams	
SATURATED FAT	0.77 grams	
TRANS-FAT	0.02 grams	
TOTAL CARBOHYDRATES	59.88 grams	
DIETARY FIBER	4.62 grams	
TOTAL SUGARS	26.16 grams	
ADDED SUGARS	17.76 grams	
ASH	23.17 grams	
CHOLESTEROL	0.07 mg	
CALCIUM	111.77 mg	
IRON	10.25 mg	
FOLATE	11.58 mcg	
SODIUM	7885.09 mg	
VITAMIN A	281.84 mcg RAE	
VITAMIN C	1.72 mg	
VITAMIN D	0 mcg	
POTASSIUM	787.28 mg	

Values provided are calculated from analytical data. This information is presented in good faith as typical. Due to variability from growing region, weather, and processing, exact nutritional values will vary from lot to lot.

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VI. Container Code & Traceability

Olam standard lot number format is a 10-digit code which groups product for each batch or twenty-four-hour production period. All lot numbers are fully traceable though our electronic database system.

Lot # 5217003004

5217 is the Julian date code for August 5th, 2015. 5 refers to the year 2015 & 217 refers to the 217th day of that year. 003004 is the production facility and batch number

VII. SHELF LIFE AND STORAGE GUIDELINES

STORAGE TEMPERATURE RECOMMENDED MAXIMUM SHELF LIFE

°F	°C		
38-54	3-12	12 months	
55-80	13-27	9 months	

AFTER OPENING - Product should be used soon after opening to minimize product color loss.

VIII. Allergen Statement

The eight major allergens (Soy, Dairy, Wheat, Tree Nuts, Peanuts, Fish, Shell Fish, Eggs), are not permitted in the Olam facilities that produce dehydrated Onion, Garlic, Parsley & Capsicums.

IX. GMO Statement

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.

X. Kosher Parve

Certificate # PP5YW-8TE5G is available at http://www.koshercertificate.com

XI. Halal Certificate Available upon request.

XII. Regulatory & Certification

This product complies with current Good Manufacturing Practices and shall confirm to the provisions of the Federal Food, Drug and Cosmetics Act and its amendments. Olam chilli pepper products are prepared from sound mature, edible chilli pepper using an air-dried process.

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