



471003

Olam Spices

MONTERREY STEAK SEASONING

Olam Spices
205 E River Park Circle
Suite 310
Fresno, CA 93720
T : 1 877 492 4420

I. Product Description

This product is prepared from spices, onion, garlic, and jalapeño pepper to create a pungent spice blend.

The flavor is a moderately spicy, mild citrus, with deep savory notes. The aroma is subtle earthiness and spice. The appearance is a dusty brown powder with flakes of red pepper.

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

II. Ingredient Statement

Spices, Sea Salt, Jalapeño, Onion, Garlic, Citric Acid, Lime Oil, Lime Juice, Silicon Dioxide

III. Physical & Chemical Analysis

Parameter	Specification	Method of Analysis
MOISTURE	8 % MAX	ASTA 2.1
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	270.87 kcal
MOISTURE	5.21 grams
PROTEIN	8.36 grams
TOTAL FAT	7.55 grams
SATURATED FAT	0.99 grams
TRANS-FAT	0.00 grams
TOTAL CARBOHYDRATES	52.83 grams
DIETARY FIBER	3.89 grams
TOTAL SUGARS	5.81 grams
ADDED SUGARS	0 grams
ASH	23.91 grams
CHOLESTEROL	0.14 mg
CALCIUM	322.58 mg
IRON	13.41 mg
FOLATE	21.22 mcg
SODIUM	7901.82 mg
VITAMIN A	133.71 mcg RAE
VITAMIN C	6.07 mg
VITAMIN D	0 mcg
POTASSIUM	1019.94 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 through 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 conform 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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