

**Olam Spices** 

471005

Spicy Citrus Coast

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

## I. Product Description

This product is a mix of scorpion chili, red chili, citrus powders and other ingredients to create a dry zesty and spicy seasoning blend.

The flavor is citrus and spicy forward with subtle savory earthiness. The aroma is that of spiced red chilis. The appearance bright orange free flowing powder.

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

## II. Ingredient Statement

Spices, Sea Salt, Onion, Citric Acid, Maltodextrin, Sugar, Sunflower Oil, Lemon Oil, Lime Oil, Silicon Dioxide, Yeast Extract, Orange Oil, Lime Juice, Lemon Juice, Orange Juice, Scorpion Chili Pepper.

# III. Physical & Chemical Analysis

Parameter	Specification	Method of Analysis
MOISTURE	8 % MAX	<b>ASTA 2.1</b>
SCOVILLE	2800 MIN 3800 MAX	ASTA 21.3
GRANULATION	95 % MIN THROUGH US #20	ASTA 10.0
SALT	18% MIN 22% MAX	

# IV. Microbiological

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

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V.	Nutritional	Composition
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NUTRIENT	Per 100g	
CALORIES	290.74 kcal	
MOISTURE	3.84 grams	
PROTEIN	6.05 grams	
TOTAL FAT	6.09 grams	
SATURATED FAT	0.78 grams	
TRANS-FAT	0.01 grams	
TOTAL CARBOHYDRATES	58.32 grams	
DIETARY FIBER	0 grams	
TOTAL SUGARS	11.82 grams	
ADDED SUGARS	8.38 grams	
ASH	22.44 grams	
CHOLESTEROL	0.30 mg	
CALCIUM	124.06 mg	
IRON	4.07 mg	
FOLATE	11.15 mcg	
SODIUM	7902.83 mg	
VITAMIN A	400.49 mcg RAE	
VITAMIN C	5.79 mg	
VITAMIN D	0 mcg	
POTASSIUM	783.51 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

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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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