

Olam Spices

Caribbean Curry Blend

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

471015

I. Product Description

This product is a mix of mango, green chili, and spices to create a fragrant mildly spiced seasoning blend.

The flavor is of green mango, earth spices, and mild heat. The aroma is of earthy spice, with subtle notes of tumeric. The appearance is a golden yellow free flowing powder with traces of red specks.

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

II. Ingredient Statement

Spices, Mango, Sea Salt, Sugar, Green Chili, Onion, Garlic, Sunflower Oil, Silicon Dioxide.

III. Physical & Chemical Analysis

Parameter	Specification	Method of Analysis
MOISTURE	8 % MAX	ASTA 2.1
SCOVILLE	2300 MIN 3200 MAX	ASTA 21.3
GRANULATION	95 % MIN THROUGH US #20	ASTA 10.0
SALT	13% MIN 17% MAX	

IV. Microbiological

Parameter	Specification	I
E. COLI (CFU/25G)	None Detected	
SALMONELLA/375G (CFU/G) X 2	None Detected	

Method of Analysis AOAC 991.14 AOAC 2004.03

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V. Nutritional Composition

NUTRIENT	Per 100g	
CALORIES	304.92 kcal	
MOISTURE	5.31 grams	
PROTEIN	6.82 grams	
TOTAL FAT	7.95 grams	
SATURATED FAT	2.17 grams	
TRANS-FAT	0.01 grams	
TOTAL CARBOHYDRATES	59.58 grams	
DIETARY FIBER	3.26 grams	
TOTAL SUGARS	17.62 grams	
ADDED SUGARS	8.99 grams	
ASH	18.69 grams	
CHOLESTEROL	0.08mg	
CALCIUM	303.62 mg	
IRON	20.70 mg	
FOLATE	1.20 mcg	
SODIUM	5935.31 mg	
VITAMIN A	544.44 mcg RAE	
VITAMIN C	101.83 mg	
VITAMIN D	0 mcg	
POTASSIUM	1074.78 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

13 - 27

STORAGE TEMPERATURE
°FRECOMMENDED MAXIMUM SHELF LIFE38-543-1212 months

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

VIII. Allergen Statement

55-80

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.

9 months

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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