

BAHARAT SPICE (ZMYB3)

Description: Baharat Spice Blend, a warming mix of sweet, spicy, full-flavored seasonings used in Middle Eastern and North African cuisine.

Physical Properties

Appearance	Brick red powder	Method: Visual observation
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Organoleptic Properties

Aroma	Smoky, warm, cumin
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Chemical Properties

Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
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Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent
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Packaging, Labeling, Storage

Packaging	Poly bag in box, food grade paper bag, or to customer specification
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Receiving Conditions	Product should be shipped and handled in a sanitary manner.
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Storage Conditions	Store in a dry, cool place.
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Shelf Life	36 months (under optimum storage conditions).
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Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
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Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
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BE Status	This product does not contain genetically engineered ingredients.
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Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
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Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.
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SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

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"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

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Ingredient Statement

Spices, paprika.

Product Certifications

Certified Kosher Parve

Nutritional Analysis

Serving Size	100.00	g
Calories	298.82	
Total Fat	12.31	g
Saturated Fat	2.75	g
Trans. Fat	0.02	g
Cholesterol	0.00	mg
Sodium	78.44	mg
Total Carbohydrates	58.50	g
Dietary Fiber	30.28	g
Sugars	4.01	g
Protein	11.65	g
Vitamin A	14,523.06	IU
Vitamin C	9.11	mg
Calcium	525.66	mg
Iron	26.84	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,501.11	mg



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size about 1/4 tsp (.5g)	
Amount per serving	
Calories	0
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 2.6 mg	0%
Iron 0.1 mg	0%
Potassium 7.5 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Spices, Paprika.

BAHARAT SPICE

Baharat, which is Arabic for “spice,” is a warming blend of aromatic spices used in Middle Eastern and North African cuisine. Our handcrafted Baharat Spice Blend is a fragrant, traditional combination of sweet yet spicy ingredients, including cumin, coriander, cardamom, paprika, and black peppercorns.

- Warm, sweet yet spicy flavor with smoky notes
- Finely ground and crushed spices
- Pairs especially well with lamb and other grilled meats

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Stir into hummus or other dips and spreads
- Toss vegetables with olive oil and Baharat Spice Blend before roasting - it's especially good with eggplant
- Mix into raw ground beef, lamb, turkey, pork or chicken
- Use as a dry-rub for grilled or roasted meat, poultry or fish
- Mix with olive oil and lemon juice and use

RECIPE

Baharat-Spiced Lamb Burgers

1 cup plain yogurt
 1/4 cup chopped fresh mint
 3/4 teaspoon kosher salt, plus more to taste
 1-1/2 pounds lean ground lamb
 1 small onion, chopped
 3/4 cup fresh breadcrumbs
 2 cloves garlic, minced
 1 tablespoon Baharat Spice Blend
 1 large tomato, cut into 6 slices
 1 small cucumber, sliced on the bias
 3 tablespoons picked fresh cilantro leaves
 6 pita breads

Stir together yogurt, mint and salt to taste. Refrigerate until ready to serve.

Combine lamb, onion, breadcrumbs, garlic, Baharat Spice Blend and the 3/4 teaspoon salt, and mix thoroughly using hands. Divide mixture into 6 equal portions, and form each into an oval patty about 4-1/2 inches long.

Preheat a grill or grill pan to high heat. Grill burgers over direct heat, 4 to 5 minutes per side. Transfer burgers to a plate, and place pitas on grill over indirect heat (or reduce heat under grill pan to medium-high). Let pitas warm and char very slightly, but remove before they turn crispy.

To assemble, slice off about 1-1/2 inches from top of each pita bread, and spread insides of pocket with yogurt sauce. Slide a tomato slice, a few cucumber slices and some cilantro leaves into pita bread, and add a lamb patty.

Makes 6 servings

A balance of sweet and savory spices makes our Baharat Spice Blend a deliciously complex and convenient seasoning option for lamb burgers with a Middle Eastern flavor. Crisp vegetables and a cooling minted yogurt sauce offer the perfect counterbalance to the rich spices.



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THIS PRODUCT ORIGINATES FROM UNITED STATES