

BEET POWDER (AQAB)

Description: Beet powder is prepared from fresh red beets (*Beta vulgaris rubra*) that have been washed, diced, blanched, dried and milled.

Physical Properties

Appearance	Dull reddish purple powder.
Size	Minimum 95% - US #40 Screen

Organoleptic Properties

Flavor	Mild beet flavor.
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Chemical Properties

Moisture	Maximum: 7 %	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
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

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

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.
Natural Status	This product and/or its components does not meet the definition for all natural.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
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

BEET POWDER

(AQAB

SDS Waiver

processing aid.

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

Beets, calcium stearate (anti-caking agent).

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	11.26	g
Carbohydrate	76.10	g
Moisture	3.50	g
Ash	8.07	g
Fat	1.07	g

Nutritional Analysis

Serving Size	100.00	g
Calories	335.00	
Total Fat	1.07	g
Saturated Fat	0.17	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	548.00	mg
Total Carbohydrates	76.10	g
Dietary Fiber	6.09	g
Sugars	44.90	g
Protein	11.26	g
Vitamin A	152.00	IU
Vitamin C	83.70	mg
Calcium	122.00	mg
Iron	6.93	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	2,466.00	mg

BEET POWDER



STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size about 4 tsp (4g)	
Amount per serving	
Calories	15
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 20 mg	1%
Total Carbohydrate 3 g	1%
Dietary Fiber 0 g	0%
Total Sugars 2 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 4.9 mg	0%
Iron 0.3 mg	0%
Potassium 98.6 mg	2%

* 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

Beets, Calcium Stearate (anti-caking Agent).

Our Beet Powder is a fine, deeply pigmented purplish-red powder made by grinding dried beets. It is mild and sweet with an earthy flavor.

- Mild beet flavor
- Fine ground purplish-red powder
- Imparts red color, ranging from light pink to deep red, depending on amount used
- One teaspoon of Beet Powder equals one whole beet
- Naturally gluten free

BASIC PREP

Mix beet powder into flour mixture before adding wet ingredients, about 1/2 ounce for every pound of flour.

SUGGESTED USES

- Add to soups, sauces, dressings, dips, baked goods, frostings and more for striking color, ranging from light pink to deep red
- Use instead of red food coloring in red velvet cake for a more natural red color and sweet flavor
- Measure a scoop into the blender for a healthy addition to morning smoothies

RECIPE

Un-Beet-able Red Velvet Cupcakes

- 2-3/4 cups cake flour
- 1-1/2 cups granulated sugar
- 1/4 cup Beet Powder, plus more for optional dusting
- 1/4 cup natural unsweetened cocoa powder (not Dutch processed)
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1 stick unsalted butter, melted and cooled
- 1/4 cup canola oil
- 2 teaspoons white vinegar
- 1-1/2 teaspoons pure vanilla extract, divided
- 4 large eggs, lightly beaten
- 1 (8-ounce) block cream cheese, at room temperature
- 1-1/2 cups Powdered Sugar
- 1/4 cup sour cream

Preheat oven to 350°F, and line a cupcake pan with paper liners.

Whisk together cake flour, granulated sugar, Beet Powder, cocoa powder, baking powder, baking soda and salt in a medium mixing bowl. Set aside.

Combine buttermilk, melted butter, canola oil, vinegar, 1 teaspoon vanilla extract and eggs in a blender. Pulse until well incorporated.

Add dry mixture to wet mixture in two additions, and pulsing in between to combine. Once all dry ingredients are added to blender, pulse until there are no lumps.

Spoon batter into prepared cupcake pan, and bake until a toothpick inserted into the center of a cupcake comes out clean, 15 to 20 minutes. Remove pan from oven, and let cool completely.

While cupcakes bake, prepare frosting. Place cream cheese in a medium bowl, and beat using an electric mixer on high speed until smooth, about 3 minutes. Reduce mixer speed to low, and add powdered sugar, sour cream and remaining 1/2 teaspoon vanilla extract. Beat until blended, 1 to 2 minutes. Keep in refrigerator until ready to frost cupcakes.

Once cupcakes cool, remove from pan, and either spread or pipe frosting on top. Optional: Lightly dust with beet powder.

Makes 12 cupcakes

Red velvet cake is a delicious Southern tradition.



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THIS PRODUCT ORIGINATES FROM HUNGARY