

Confidential and Proprietary  
Product Specification

OliveNation LLC  
50 Terminal Street  
Bldg. 2, Suite 712  
Charlestown, MA 02129

Approved Date: 4/16/2013  
Supersedes: 6/30/2010  
Initials: \_\_\_\_\_

Product: H167      Product Name: Cajun Blackened Seasoning

Description: This product is used in a variety of ways to add flavor and color, particularly to fried or baked fish.

### Physical Properties

---

Appearance	Reddish orange with green leaves.
Size	90% + US #50 sieve.

### Organoleptic Properties

---

Flavor	Tangy.
--------	--------

### Chemical Properties

---

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
----------	---------------	--------------------------------------------

### Microbiological Properties

---

Standard Plate Count	Maximum: 700,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 500 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<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	Minimum 12 Months ( Under Optimum Storage Conditions ).