

DRIED DILL WEED (BKAF)

This product has been treated with irradiation.

Description: Dill weeds (*Anethum graveolens*) are reminiscent of mild caraway seeds although dill has a distinct, bold taste.

Physical Properties

Appearance	Green to dark green
Size	Various lengths

Organoleptic Properties

Flavor	Light caraway, pungent, slightly sharp.
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Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 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
Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.	

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

Certificate of Irradiation	Minimum: 10 kGy	Maximum: 30 kGy	Method: Dosimeter
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 has nothing artificial or synthetic added to it. It does not meet the definition of all natural as a result of it being irradiated.		

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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 processing aid.
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

Dried dill weed.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	19.96	g
Carbohydrate	55.82	g
Moisture	7.30	g
Ash	12.56	g
Fat	4.36	g

Nutritional Analysis

Serving Size	100.00	g
Calories	253.00	
Total Fat	4.36	g
Saturated Fat	0.23	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	208.00	mg
Total Carbohydrates	55.82	g
Dietary Fiber	13.60	g
Sugars	0.00	g
Protein	19.96	g
Vitamin A	5,850.00	IU
Vitamin C	50.00	mg
Calcium	1,784.00	mg
Iron	48.78	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	3,308.00	mg



STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size 1/4 teaspoon (.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 8.9 mg	0%
Iron 0.2 mg	0%
Potassium 16.5 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.

DRIED DILL WEED

Dried Dill Weed is the dried green leaves of the common garden herb. Light and citrusy, it makes an excellent partner to creamy dressings and seafood.

- Light and feathery-textured leaves
- Maintains its soft, sweet taste and aromatic flavor
- Sweet and citrusy with slight bitterness

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Add to roasted potatoes and other root vegetables
- Add to sour cream-based sauces, mayonnaise-based dressings, salads and soups
- Works well as a rub for meats or in a sauce to accompany fish

RECIPE

Mustard-Dill Crust Beef Roast

2 pound eye of round roast, trimmed and tied
 1/4 cup Dijon mustard
 1 tablespoon Dill Weed
 1 tablespoon Onion Salt
 1 tablespoon ground black pepper

Heat an oven to 375°

Mix the mustard, Dill Weed, Onion Salt and ground black pepper. Place the roast on a rack fitted into a roasting pan covered with aluminum foil. Rub the mustard over the top and sides using all. Cook the roast for 30 minutes then turn the oven down to 225° and cook for another 60-80 minutes depending on preference. Let the meat rest for 15 minutes before cutting.

Serves 4

Traditional roast beef is elevated with a simple additional of fragrant Dill Weed and enriching Onion Salt. Roast to 150°-160 for a not too pink but not well done inside.

INGREDIENTS

Dried Dill Weed.



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THIS PRODUCT ORIGINATES FROM EGYPT