

Confidential and Proprietary
Product Specification

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

Approved Date: 9/24/2015
Supersedes: 7/19/2013
Initials: _____

Product: H78 Product Name: Gumbo File Seasoning

This product has been treated with ethylene oxide.

Description: Gumbo file is a seasoning made from the ground, dried leaves of the sassafras tree. Also referred to as file powder. This seasoning is an integral part of creole cooking used to flavor and thicken gumbos and other creole dishes.

Physical Properties

Appearance	Light to dark greenish brown.
Size	Min 90% thru US #30 sieve.

Organoleptic Properties

Flavor	Typical of gumbo file, woody.
--------	-------------------------------

Chemical Properties

Moisture	Maximum: 8 %	Method: Halogen Thermogravimetric Analysis
----------	--------------	--

Microbiological Properties

Standard Plate Count	Maximum: 250,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 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).