



Product Name: Hickory Smoke Flavor

Description: A natural hickory wood smoke flavor on a maltodextrin carrier. Recommended usage levels are 1-5 oz/100 lbs. of product.

Physical Properties

Appearance	Light to medium golden brown powder. Darkens with age.	Method: Visual observation
Size	Minimum 90% - US #50 Screen	

Organoleptic Properties

Flavor	Hickory wood smoke.	Method: Organoleptic analysis
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Chemical Properties

Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis
Total Acidity	Minimum: 6 % Maximum: 10 %	Method: AOAC 950.07

Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 500 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1,000 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	Poly 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

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natural.

BE Status

This product does not contain genetically engineered 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.

ALLERGEN STATEMENT FOR HICKORY SMOKE FLAVOR

"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.



OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

www.OliveNation.com ~ 617-580-3667

Product Name: Hickory Smoke Flavor

Ingredient Statement

Maltodextrin, smoke flavor, silicon dioxide (anti-caking agent).

Product Certifications

Certified Kosher Parve

Nutritional Analysis

Serving Size	100.00	g
Calories	360.00	
Total Fat	0.00	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	0.00	mg
Total Carbohydrates	58.50	g
Dietary Fiber	0.00	g
Sugars	0.00	g
Protein	0.00	g
Vitamin A	0.00	IU
Vitamin C	0.00	mg
Calcium	0.00	mg
Iron	0.00	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	0.00	mg



STORE IN A DRY, COOL PLACE.

HICKORY SMOKE FLAVOR

Hickory is a very popular wood for smoking barbecued meats or anything cooked on the grill. Our Hickory Smoke Flavor is a convenient way to add the naturally rich taste of hickory smoke to slow-cooked barbecue, roasts or grilled meat.

- Strong, slightly sweet smoky flavor
- Light to medium golden brown color, darkens with age
- Ground to fine powder

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 0.0 mg	0%
Iron 0.0 mg	0%
Potassium 0.0 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.

BASIC PREP

Ready to use. Use sparingly for best results.

SUGGESTED USES

- Add a robust barbecue flavor to meats, vegetables, snacks or sides
- Add Hickory Smoke Flavor to gravy, salad dressing, baked beans, snack crackers, trail mix, nuts, mac and cheese or barbecue sauces.
- Use as rub or marinade for dark, rich meats, such as lamb, goose, duck and thick cuts of beef

RECIPE

BBQ Dry Rub

- 1 pound Light Brown Sugar
- 2 cups Chili Powder Blend
- 1 cup Ground Black Peppercorns
- 1 cup Smoked Hot Paprika
- 1 tablespoon Hickory Smoke Flavor
- 1 tablespoon Garlic Powder
- 1 tablespoon Onion Powder

Blend the ingredients very well, insuring the Light Brown Sugar is broken granulated and not lumpy. Rub liberally on pork ribs, beef brisket, chicken or any meats for grilling and slow cooking.

Yield: 8 cups

Our Hickory Smoke Flavor is a convenient way to add the naturally rich taste of hickory smoke to slow-cooked barbecue, roasts or grilled meat. Strong, smoky and slightly sweet, it is a great way to add smoky taste without using liquid smoke or long-burning wood fires.

INGREDIENTS

Maltodextrin, Smoke Flavor, Silicon Dioxide (anti-caking Agent).



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COUNTRY OF ORIGIN DECLARATION FOR
HICKORY SMOKE FLAVOR

THIS PRODUCT ORIGINATES FROM UNITED STATES