

Product: H83                      Product Name: Mulling Spices

Description: Mulling spices have long been used to flavor hot drinks. Our mulling spice blend is a traditional one, it includes cassia, cloves, allspice and nutmeg.

**Physical Properties**

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| Appearance | Mix of dark to light brown, tan, and beige colors. |
| Size       | Varies depending on spice component.               |

**Organoleptic Properties**

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| Flavor | Spicy, sweet, hot. |
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**Microbiological Properties**

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| Standard Plate Count | Maximum: 1,000,000 cfu/g | Method: FDA BAM or AOAC equivalent |
| Coliform             | Maximum: 500 cfu/g       | Method: FDA BAM or AOAC equivalent |
| Yeast                | Maximum: 5000 cfu/g      | Method: FDA BAM or AOAC equivalent |
| Mold                 | Maximum: 5000 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**

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|----------------------|---|
| Packaging            | Plastic jars, 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).       |

This specification represents all package configurations for this product.

Woodland Foods does not perform microbiological analysis on all products. Our published limits are based on generally accepted criteria for product that has been processed under the veil of verified HACCP programs, documented food safety systems and good manufacturing practices. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This information is confidential and disclosure is prohibited without written authorization from Woodland Foods.