



MUSTARD POWDER

AFEP

Description: Mustard Powder is produced by grinding the seed of the white mustard plant to a fine powder.

Physical Properties

Appearance	Golden yellow.
Size	Min 90% thru U.S. #30 sieve.

Organoleptic Properties

Flavor	Typical of mustard.
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Chemical Properties

Moisture	Maximum: 8 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/750g	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	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 is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
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.

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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

Yellow mustard seed. Contains mustard.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	26.08	g
Carbohydrate	28.09	g
Moisture	5.26	g
Ash	4.33	g
Fat	36.24	g

Nutritional Analysis

Serving Size	100.00	g
Calories	508.00	
Total Fat	36.24	g
Saturated Fat	1.99	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	13.00	mg
Total Carbohydrates	28.09	g
Dietary Fiber	12.20	g
Sugars	6.79	g
Protein	26.08	g
Vitamin A	31.00	IU
Vitamin C	7.10	mg
Calcium	266.00	mg
Iron	9.21	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	738.00	mg



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

MUSTARD POWDER

Mustard Powder is produced by grinding the seed of the white mustard plant to a fine powder.

- Sharp, mildly spicy flavor and aroma
- Golden yellow color
- Fine-textured powder

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 1.3 mg	0%
Iron 0.0 mg	0%
Potassium 3.7 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

Mix with water and add to recipe. If flavoring with other spices, blend prior to cooking.

SUGGESTED USES

- Use mustard powder to add a tangy kick to salad dressings
- Ideal for mayonnaise-based sauces, such as for potato salad
- Combine with oil and vinegar as a marinade for pork
- Use to flavor grilled meat and fish
- Give a tangy boost to baked beans and barbecue sauces

RECIPE

Honey Mustard
1 cup mustard flour
1/4 cup cold water
1/2 cup rice wine vinegar
1/4 cup honey
1 tablespoon finely minced garlic
1 teaspoon kosher salt

In a bowl, stir together the mustard flour and water to make a paste. Let stand for 20 minutes. Add the rice wine vinegar, honey, garlic, and salt and stir to combine. Transfer the mixture to sterile jar and seal tightly. Store on a dark, cool shelf for 3 weeks before using. Mustard should be refrigerated once open and will keep for 6 months. Yields 2 cups.

INGREDIENTS

Yellow Mustard Seed. Contains Mustard.



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COUNTRY OF ORIGIN DECLARATION

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THIS PRODUCT ORIGINATES FROM UNITED STATES