

Product: Product Name: Pickling Spice

Description: Pickling Spice is a blend of herbs and spices used for seasoning in various foods. It is most frequently used in concert with vinegar to pickle cucumbers.

Physical Properties

Appearance	Typical of dried spices.
Size	Typical of dried spices.

Organoleptic Properties

Flavor	Typical of spices.
--------	--------------------

Microbiological Properties

Coliform	Maximum: 1000 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

Packaging	Bag in a box or to customer specifications.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a cool dry place.
Shelf Life	Minimum 12 months (under optimum storage conditions).

This specification represents all package configurations for this product.

Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its regulations. 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.

OliveNation