

Product Name: Smoked Sweet Paprika

**This product has been treated with irradiation.**

Description: Paprika is made by first drying and then grinding red peppers (*Capsicum annuum*) into a fine powder. The unique flavor of smoked paprika is created by drying them using oak wood.

**Physical Properties**

---

Appearance	Reddish brown powder.
Size	Minimum 85% - US #30 Screen

**Organoleptic Properties**

---

Flavor	Sweet, smokey.
--------	----------------

**Chemical Properties**

---

Para Red	Absent in product	Method: Laboratory analysis
Moisture	Maximum: 14 %	Method: Halogen Thermogravimetric Analysis
Sudan Colorants (I, II, III and IV)	Absent in product	Method: Lab Analysis
ASTA value	Minimum: 120 ASTA units	Method: ASTA 20.1

**Microbiological Properties**

---

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 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	36 months (under optimum storage conditions).

**Defect Tolerance**

---

Natural/Unavoidable Defects	Meets the FDA limit for natural and unavoidable defects in food for human use that present no health hazard as specified in Title 21, Code of Federal Regulations, Subpart G, Part 110.110.
-----------------------------	---

**Other**

---

Certificate of Irradiation	Minimum: 10.0 kGy	Maximum: 30.0 kGy	Method: Dosimeter
----------------------------	-------------------	-------------------	-------------------

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

## Confidential and Proprietary

Product Name: Smoked Sweet Paprika

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 has nothing artificial or synthetic added to it. It does not meet the definition of all natural as a result of it being irradiated.
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.
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.

This specification represents all package configurations for this product.

Our published limits are based on product that has been processed under good agricultural and good manufacturing practices and not on individual product analysis. Raw agricultural products will contain related foreign material. 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 OliveNation LLC.

# OLIVENATION LLC

50 TERMINAL STREET  
BLDG. 2, STE. 712  
CHARLESTOWN, MA 02129

## ALLERGEN STATEMENT FOR SMOKED SWEET PAPRIKA

"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.

Name: Jerry Kruse

Signature: \_\_\_\_\_



Title: DIRECTOR OF QA/REGULATORY COMPLIANCE  
NOT VALID UNLESS SIGNED

Date: 2/7/2020

Confidential and Proprietary  
Product Properties

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

Approved Date: 7/27/2018  
Supersedes: 11/8/2016  
Initials: \_\_\_\_\_

Product Name: Smoked Sweet Paprika

This product has been treated with irradiation.

**Ingredient Statement**

---

Paprika.

**Product Certifications**

---

Certified Kosher Parve

**Proximate Analysis**

---

Protein	14.14	g
Carbohydrate	53.99	g
Moisture	11.24	g
Ash	7.74	g
Fat	12.89	g

**Nutritional Analysis**

---

Serving Size	100.00	g
Calories	282.00	
Total Fat	12.89	g
Saturated Fat	2.14	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	68.00	mg
Total Carbohydrates	53.99	g
Dietary Fiber	34.90	g
Sugars	10.34	g
Protein	14.14	g
Vitamin A	49,254.00	IU
Vitamin C	0.90	mg
Calcium	229.00	mg
Iron	21.14	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	2,280.00	mg

This specification represents all package configurations for this product.

Our published limits are based on product that has been processed under good agricultural and good manufacturing practices and not on individual product analysis. Raw agricultural products will contain related foreign material. 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 OliveNation LLC.



STORE IN A DRY, COOL PLACE.

## SMOKED SWEET PAPRIKA

Our Smoked Sweet Paprika comes from Spain, where mild red peppers are dried in an oak wood-burning oven before being ground. It is deep orange-red in color, with a smoky flavor and subtle heat.

- Paprika is a common ingredient in both Spanish and Hungarian cuisines

Nutrition Facts	
servings per container	
Serving size 1/4 tsp (.5g)	
Amount per serving	
<b>Calories</b>	<b>0</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 0 mg	<b>0%</b>
<b>Total Carbohydrate</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	0%
Calcium 1.1 mg	0%
Iron 0.1 mg	0%
Potassium 11.4 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. Add to taste.

### SUGGESTED USES

- Lends rich red color and subtle smokiness to cream-based sauces and soups
- A delicious complement to poultry, pork and shrimp
- Add to stews featuring beans, lentils, sausage, chicken, shrimp or other seafood for a deep, complex flavor component
- Adds smoky kick when sprinkled over deviled or baked eggs

### RECIPE

#### Smoky Roasted Carrots and Chickpeas

- 8 medium carrots, peeled and sliced 1/2-inch thick on the diagonal
- 14 ounces cooked chickpeas (or 1 can of chickpeas), well drained
- 3 tablespoons olive oil
- 1 teaspoon Smoked Sweet Paprika
- 1/2 teaspoon cumin
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1/4 cup chopped fresh parsley

Preheat oven to 400° F. Line a baking sheet with parchment paper or aluminum foil. Place sliced carrots and chickpeas in a large mixing bowl. Combine olive oil, Smoked Sweet Paprika, cumin, cinnamon, salt and cayenne pepper in a smaller bowl, and whisk. Drizzle over carrots and chickpeas, and toss to thoroughly cover. Transfer to the prepared baking sheet, and roast for 18 minutes, turning once or twice with a spatula. Carrots should be lightly browned at the edges and are crisp-tender, and chickpeas should be golden-brown and slightly crispy. Transfer to a serving bowl, and toss with chopped fresh parsley.

Makes 4 to 6 servings

The simplicity of this recipe's preparation proves that great flavors don't require great effort. There's a wonderfully balanced interplay between the sweet and spicy flavors, and the crisp and tender textures.

### INGREDIENTS

Paprika.

\*Nutritional information may vary due to growing conditions, seed stock and frequency of nutritional testing.

OLIVENATION LLC  
50 TERMINAL STREET  
BLDG. 2, STE. 712  
CHARLESTOWN, MA 02129

COUNTRY OF ORIGIN DECLARATION FOR  
SMOKED SWEET PAPRIKA

THIS PRODUCT ORIGINATES FROM SPAIN

Name: Jerry Kruse

Title: Quality Assurance Director  
NOT VALID UNLESS SIGNED

Signature: \_\_\_\_\_

Handwritten signature of Jerry Kruse in black ink, written over a horizontal line.

Date: 2/7/2020