

Smoked Sweet Paprika

AFEH

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 < 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 month (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 hazards as specified in Title 21, Code of Federal Regulations, Subpart G, Part 110.100 |
|-----------------------------|---|

Other

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

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.

Country of Origin Declaration This product originates from Spain.

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| ALLERGENS | "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?" | |
|----------------------|--|----|--|----|--|----|
| | YES | NO | YES | NO | YES | NO |
| 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 | | X | X | | X | |

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

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Ingredient Statement

Paprika

Product Certifications

Certified Kosher Parve

Proximate Analysis

| | | |
|---------------|-------|---|
| Protein | 14.14 | g |
| Carbohydrates | 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 | 53.90 | 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 | 2280.00 | mg |

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.



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STORE IN A DRY, COOL PLACE.

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 | | |
|--|-----------------------|----|
| Serving Size 1/4 tsp (.5g) | | |
| Amount per serving | | |
| Calories | | 0 |
| | % Daily Value* | |
| Total Fat | 0g | 0% |
| Saturated Fat | 0g | 0% |
| Trans Fat | 0g | |
| Cholesterol | 0mg | 0% |
| Sodium | 0 mg | 0% |
| Total Carbohydrate | 0g | 0% |
| Dietary Fiber | 0g | 0% |
| Total Sugars | 0g | |
| Includes 0g Added Sugars | | 0% |
| Protein | 0g | |
| Vitamin D | 0.0mcg | 0% |
| Calcium | 1.1mg | 0% |
| Iron | 0.1mg | 0% |
| Potassium | 11.4mg | 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 cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1/4 cup chopped fresh parsley
- 1/2 teaspoon cumin

Preheat oven to 400oF. Line a baking sheet with parchment paper or aluminum foil.

Place slices 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 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