

Product Name: Umami Dust Seasoning

Description: A blend of spices typical of umami flavor.

**Physical Properties**

|            |                       |                            |
|------------|-----------------------|----------------------------|
| Appearance | Beige to brown powder | Method: Visual observation |
|------------|-----------------------|----------------------------|

**Organoleptic Properties**

|        |                   |                               |
|--------|-------------------|-------------------------------|
| Flavor | Typical of umami. | Method: Organoleptic analysis |
|--------|-------------------|-------------------------------|

**Chemical Properties**

|                |                 |
|----------------|-----------------|
| Added sulfites | Maximum: 10 ppm |
|----------------|-----------------|

|                              |                 |
|------------------------------|-----------------|
| Naturally Occurring Sulfites | Maximum: 60 ppm |
|------------------------------|-----------------|

**Packaging, Labeling, Storage**

|           |  |
|-----------|--|
| Packaging | Poly bag in box, plastic jar, 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 | 24 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 and/or its components does not meet the definition for all natural. |
|----------------|--|

|           |  |
|-----------|--|
| 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. |
|------------|--|

## ALLERGEN STATEMENT FOR UMAMI DUST SEASONING

| "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.



OliveNation LLC

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Product Name: Umami Dust Seasoning

### **Ingredient Statement**

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Salt, dried mushrooms, garlic, tomato powder, natural flavors, dried chiles, miso powder (soybeans, rice salt, aspergillus orzae), spices, silicon dioxide. Contains soy.

### **Product Certifications**

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Certified Kosher Parve

### **Nutritional Analysis**

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|                     |           |     |
|---------------------|-----------|-----|
| Serving Size        | 100.00    | g   |
| Calories            | 213.69    |     |
| Total Fat           | 1.11      | g   |
| Saturated Fat       | 0.22      | g   |
| Trans. Fat          | 0.00      | g   |
| Cholesterol         | 0.00      | mg  |
| Sodium              | 12,549.41 | mg  |
| Total Carbohydrates | 50.17     | g   |
| Dietary Fiber       | 8.20      | g   |
| Sugars              | 8.12      | g   |
| Protein             | 7.47      | g   |
| Vitamin A           | 2,533.26  | IU  |
| Vitamin C           | 15.38     | mg  |
| Calcium             | 68.53     | mg  |
| Iron                | 3.34      | mg  |
| Added Sugars        | 0.00      | g   |
| Vitamin D           | 0.56      | mcg |
| Potassium           | 974.37    | mg  |



## UMAMI DUST SEASONING

NON  
GMO

GLUTEN  
FREE

STORE IN A DRY, COOL PLACE.

Umami Dust Seasoning is a carefully crafted blend of finely chopped mushrooms, aromatic vegetables and herbs, specifically designed to naturally enhance the savory flavor of your favorite foods.

- Finely ground powder
- Unique blend of savory ingredients, including umami-rich mushrooms, garlic, and tomato
- Naturally gluten free

### Nutrition Facts

|   |                       |
|---|-----------------------|
| servings per container                  |                       |
| <b>Serving size</b> about 1/4 tsp (.5g) |                       |
| <b>Amount per serving</b>               |                       |
| <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> 65 mg                     | <b>3%</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 0.3 mg                          | 0%                    |
| Iron 0.0 mg                             | 0%                    |
| Potassium 4.9 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

- Sprinkle over grilled or roasted meats just before serving
- Add extra richness to soups or stews
- Delicious on grilled fish and poultry, too
- Use to enhance the savory flavors of meatloaf, burgers, sausage or any other ground meat or forcemeat based recipes

### RECIPE

Pot Roast

- 3 pounds chuck roast
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 pound small red or yellow potatoes
- 2 carrots
- 1 small onion
- 4 cloves garlic
- 4 thyme sprigs
- 1 rosemary sprig
- 1 tablespoon olive oil
- 1 tablespoon tomato paste
- 3 teaspoons Umami Dust Seasoning, divided
- 2 cups beef broth
- 1 tablespoon butter, melted
- 1 tablespoon flour

Heat a large cast iron skillet or similar deep braising pan over medium heat. Season the chuck roast with salt, ground black pepper and 2 teaspoons of Umami Dust Seasoning. Add the olive oil to the hot pan and then the roast. Allow it to sear for 5 minutes per side. Wash the potatoes and carrots and cut into 1" pieces. Cut the onion to a similar size. Put the vegetables in the pan around the roast. Add the garlic, tomato paste, thyme and rosemary and pour the beef broth into the pan, then lightly stir. Bring the pan to a simmer and turn heat to low. Cover with aluminum foil and cook for 2 hours.

In a small bowl mix the melted butter and flour. Add this mixture to the liquid in the pan and stir to incorporate. Cook another 30 minutes covered.

When the pot roast is fork tender it is ready. Sprinkle the remaining teaspoon of Umami Dust Seasoning over the meat and gravy.

Serves 6

Umami Dust Seasoning is a carefully crafted blend of finely chopped mushrooms, aromatic vegetables and herbs. It's specifically designed to naturally enhance the flavor of your favorite foods. Versatile enough to be used on foods prior to cooking, or added just before serving.

### INGREDIENTS

Salt, Dried Mushrooms, Garlic, Tomato Powder, Natural Flavors, Dried Chiles, Miso Powder (soybeans, Rice Salt, Aspergillus Orzae), Spices, Silicon Dioxide. Contains Soy.



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COUNTRY OF ORIGIN DECLARATION FOR  
UMAMI DUST SEASONING

THIS PRODUCT ORIGINATES FROM UNITED STATES