Product Name: Crushed Mediterranean Aleppo

This product has been treated with irradiation.

Description: Aleppo chiles (Capsicum annuum) that have been dried and ground into a coarse powder.

Appearance	Orange red to red flakes.	Method: Visual observation	
Organoleptic Properties			
Flavor	Warm, sweet, sharp, fruity.	Method: Organoleptic analysis	
Chemical Properties			
Moisture	Maximum: 14 %	Method: Halogen Thermogravimetric Analysis	
Heat Level	Ideal: 2,500-7,500 SHU	Method: ASTA 21.3	
Microbiological Properties			
Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent	
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent	
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent	
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent	
E. Coli	<10 cfu/g or $<$ 3 MPN/g	Method: FDA BAM or AOAC equivalen	
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalen	
Irradiated Product Statement	Based on the dose values listed bel all micro specs.	ow we certify that this product meets	
Packaging, Labeling, Storage			
Packaging	Poly bag in box, food grade paper bag, 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			
Certificate of Irradiation	Minimum: 10 kGy Maximu	m: 30 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		

Product Name: Crushed Mediterranean Aleppo

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 genetically engineered 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 CRUSHED MEDITERRANEAN ALEPPO

above co of the fo allergen	es the item intain any ollowing s or their tives?"	"Q #2: Is the produced on that comes in any of the allerge	equipment contact with following	"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	Х	Х		Х		MILK
	Х	Х		X		EGGS
	Х	Х		X		SOYBEANS
	X	Х		X		WHEAT
	Х		Х		X	PEANUTS
	X	X		X		TREE NUTS
	Х		Х		Х	FISH
	Х		Х		Х	CRUSTACEAN SHELLFISH
	Х	Х		Х		SESAME
	Х	Х		Х		MUSTARD
	Х	Х		Х		ADDED SULFITES

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

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Ingredient Statement

Crushed aleppo peppers, vegetable oil, salt.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	13.46	g
Carbohydrate	49.70	g
Moisture	10.75	g
Ash	11.81	g
Fat	14.28	g

Nutritional Analysis

Serving Size	100.00	g
Calories	282.00	
Total Fat	14.28	g
Saturated Fat	2.46	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	2,867.00	mg
Total Carbohydrates	49.70	g
Dietary Fiber	34.80	g
Sugars	7.19	g
Protein	13.46	g
Vitamin A	29,650.00	IU
Vitamin C	0.70	mg
Calcium	330.00	mg
Iron	17.30	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,950.00	mg



STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container Serving size about 1/4 tsp (.5g)

Amount per serving `aloriae

Calories	
% Daily	Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium _{15 mg}	1%
Total Carbohydrate 0 g	0%
Dietary Fiber _{0 g}	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
VII	
Vitamin D 0.0 mcg	0%
Calcium 1.7 mg	0%
Iron 0.1 mg	0%
Potassium 9.8 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.

INGREDIENTS

Crushed Aleppo Peppers, Vegetable Oil, Salt.

CRUSHED MEDITERRANEAN ALEPPO

Mediterranean Aleppo Chile Flakes are made from Aleppo chiles, which are historically grown in Turkey and Syria. They have a sweet, sharp, moderate heat to add authentic Mediterranean flavor without overpowering a dish.

- · Warm, sweet, sharp and fruity
- · Orange to red in color
- Small, rustic flakes
- Ranges 2,500 to 7,500 on Scoville Heat Scale

BASIC PREP

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Ready to use. Add to taste.

SUGGESTED USES

- · Use as you would ordinary crushed red
- Add to soups, stews, rubs and marinades
- · Great match for hearty flavors and grilled
- Use in authentic Turkish cuisine
- · Melds deliciously with warm spices like cumin, oregano and cinnamon
- Enhances many tomato-based recipes

RECIPE

Beef Kofta Kebabs

4 cloves garlic, minced

1/2 tablespoon kosher salt

1 pound ground chuck

1 medium white onion, grated 1/4 cup minced flat-leaf parsley

1/2 tablespoon Crushed Aleppo Chile 1/2 tablespoon Ground Coriander 1 teaspoon dried Mediterranean Oregano

1 teaspoon Ground Cumin

1/2 teaspoon Ground Cinnamon

1/2 teaspoon black pepper

1/4 teaspoon Ground Ginger

1 tablespoon tomato paste 4 10" pieces lavash or pita, lightly toasted

12 wooden skewers, soaked in water for 30 minutes

Tzatziki

Pickled, long, Turkish-style peppers

Place garlic cloves and salt on a cutting board. Smash and chop, using the flat side of a large knife until mixture resembles a coarse paste. Place garlic inituture, meat, onion, parsley and spices in a large mixing bowl and thoroughly combine using your hands. Divide meat into 12 equal portions and mold each piece around the pointed end of a skewer, forming into oval kebabs. Place on a tray, cover and refrigerate for 4 hours.

Preheat broiler on high setting. Line baking trays with aluminum foil and spray with cooking spray.

Place kebabs on prepared trays and transfer to the oven to cook until browned all over and just cooked through, about 6 minutes.

Transfer to a platter and serve with lavash, tzatziki. and pickled peppers.

Heavily spiced, garlicky and unquestionably satisfying, kofta kebabs feature the gentle heat of crushed, Aleppo-style peppers. Tucked into lavash and christened with tzatziki and pickled peppers, they're perfect for a weekend lunch or hangover-abating midnight

Prep Time: 20 minutes

COUNTRY OF ORIGIN DECLARATION FOR CRUSHED MEDITERRANEAN ALEPPO

THIS PRODUCT ORIGINATES FROM TURKEY