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Description: Prepared from the freshly harvested chives (Allium schoenoprasum) that have been washed, cleaned, cut and dried.

| Physical Properties          |   |   |  |  |  |  |
|------------------------------|---|---|--|--|--|--|
| Color                        | Green to olive green.   | Green to olive green.                                       |  |  |  |  |
| Size                         | Varies. Approximately: 2-6 mm in diameter and 2-4 mm in length.   |   |  |  |  |  |
| Organoleptic Properties      |   |   |  |  |  |  |
| Flavor                       | Typical of chives, sweet, mild onion.   |   |  |  |  |  |
| <b>Chemical Properties</b>   |   |   |  |  |  |  |
| Moisture                     | Maximum: 12 %   | Method: Halogen Thermogravimetric Analysis                  |  |  |  |  |
| Microbiological Properties   |   |   |  |  |  |  |
| Standard Plate Count         | Maximum: 250,000 cfu/g  | Method: FDA BAM or AOAC equivalent                          |  |  |  |  |
| Coliform                     | Maximum: 5,000 MPN/g  | Method: FDA BAM or AOAC equivalent                          |  |  |  |  |
| Yeast                        | Maximum: 1000 cfu/g   | Method: FDA BAM or AOAC equivalent                          |  |  |  |  |
| Mold                         | Maximum: 1000 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                          |  |  |  |  |
| Salmonella                   | NEG/375g  | Method: FDA BAM or AOAC equivalent                          |  |  |  |  |
| Packaging, Labeling, Storage |   |   |  |  |  |  |
| Packaging                    | Plastic jar, bag in box or to custom  | er specification.   |  |  |  |  |
| Receiving Conditions         | Product should be shipped and han   | 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                        |   |   |  |  |  |  |
| Gluten Status                | This product (and if applicable its ingredients) by nature does not contain<br>the gluten proteins found in wheat, rye or barley. This product has not<br>been tested to verify gluten levels less than 20 ppm. |   |  |  |  |  |
| Natural Status               | This product is a 100% pure, natural substance. It does not contain any   |   |  |  |  |  |

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artificial, synthetic or natural identical additives.

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.

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| above co<br>of the fo<br>allergens | es the item<br>ontain any<br>ollowing<br>s or their<br>tives?" | "Q #2: Is the<br>produced on<br>that comes in<br>any of the<br>allerge | equipment contact with following | "Q #3: Is the item<br>above produced<br>in a facility that<br>uses or processes<br>these allergens?" |    | ALLERGENS            |  |
|------------------------------------|--|--|----------------------------------|--|----|----------------------|--|
| YES                                | NO   | YES  | NO                               | YES  | NO |                      |  |
|                                    | Х  | Х  |                                  | X  |    | MILK                 |  |
|                                    | Х  | Х  |                                  | X  |    | EGGS                 |  |
|                                    | Х  | Х  |                                  | X  |    | SOYBEANS             |  |
|                                    | Х  | Х  |                                  | X  |    | WHEAT                |  |
|                                    | Х  |  | Х                                |  | X  | PEANUTS              |  |
|                                    | Х  | Х  |                                  | X  |    | TREE NUTS            |  |
|                                    | Х  |  | Х                                |  | X  | 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.



## **AIR DRIED CHIVES**

(AIAH)

|                        |          |     | (AIAII) |
|------------------------|----------|-----|---------|
| Ingredient Statement   |          |     |         |
| Chives.                |          |     |         |
| Product Certifications |          |     |         |
| Certified Kosher Parve |          |     |         |
| Proximate Analysis     |          |     |         |
| Protein                | 17.09    | g   |         |
| Carbohydrate           | 68.56    | g   |         |
| Moisture               | 5.01     | g   |         |
| Ash                    | 7.57     | g   |         |
| Fat                    | 1.77     | g   |         |
| Nutritional Analysis   |          |     |         |
| Serving Size           | 100.00   | g   |         |
| Calories               | 262.00   |     |         |
| Total Fat              | 1.77     | g   |         |
| Saturated Fat          | 0.30     | g   |         |
| Trans. Fat             | 0.00     | g   |         |
| Cholesterol            | 0.00     | mg  |         |
| Sodium                 | 150.00   | mg  |         |
| Total Carbohydrates    | 68.56    | g   |         |
| Dietary Fiber          | 24.29    | g   |         |
| Sugars                 | 21.76    | g   |         |
| Protein                | 17.09    | g   |         |
| Vitamin A              | 9,313.00 | IU  |         |
| Vitamin C              | 176.00   | mg  |         |
| Calcium                | 673.00   | mg  |         |
| Iron                   | 14.00    | mg  |         |
| Added Sugars           | 0.00     | g   |         |
| Vitamin D              | 0.00     | mcg |         |
| Potassium              | 2,578.00 | 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.

## AIR DRIED CHIVES (AIAH)

Air-Dried Chives are a staple garden herb that add brightness and color to a dish, evoking hints of garlic and onion.

- Light to dark green flakes
- · Irregular shapes and sizes
- · Crisp garlic-onion flavor

## **Nutrition Facts**

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

| Calories |       |      | ( | 0 |
|----------|-------|------|---|---|
|          | <br>_ | <br> | _ | _ |

| Calories                  | 0          |
|---------------------------|------------|
| % Da                      | ily Value* |
| Total Fat 0 g             | 0%         |
| Saturated Fat 0 g         | 0%         |
| Trans Fat 0 g             |            |
| Cholesterol 0 mg          | 0%         |
| Sodium <sub>0 mg</sub>    | 0%         |
| Total Carbohydrate 0 g    |            |
| Dietary Fiber 0 g         | 0%         |
| Total Sugars 0 g          |            |
| Includes 0 g Added Sugars | 0%         |
| Protein 0 g               |            |
|                           |            |
| Vitamin D 0.0 mcq         | 0%         |
| Calcium 3.4 mg            | 0%         |
| Iron 0.1 mg               | 0%         |
| Potassium 12.9 mg         | 0%         |

<sup>\*</sup> 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**

Chives.

#### **BASIC PREP**

Ready to use. Add to taste.

#### SUGGESTED USES

- · Sprinkle on baked potatoes and into soups, salad dressings and dips
- · Ideal for eggs and cream-based dishes
- Blend into butter to create a delicious topping for steaks and seafood

#### RECIPE

Bacon Cheddar Chive Muffins 6 slices bacon 2 cups all-purpose flour 1-1/2 tablespoon white sugar 2 teaspoon baking powder 1/4 teaspoon salt

1/4 teaspoon sair 1-1/2 teaspoon garlic powder 4 tablespoon, plus one teaspoon dried chives 1/3 cup shredded Parmesan cheese 1 cup shredded cheddar cheese

1 egg, beaten

1/2 cup milk

1/2 cup cream of mushroom soup

1/2 cup veggie oil
Place bacon in large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside. Preheat oven to 400 degrees. Lightly grease muffin pan. In a large mixing bowl, combine flour, sugar, baking powder, salt, garlic powder, chives, parmesan cheese, cheddar cheese, and crumbled bacon. Combine the egg, milk, cream of mushroom soup and veggie oil. Mix the dry ingredients and stir together just to moisten. Spoon the batter into prepared muffing pans and bake for 20-25 minutes, or until a toothpick inserted into a muffin comes out clean. Makes 12 muffins.



# AIR DRIED CHIVES (AIAH)

## THIS PRODUCT ORIGINATES FROM CHINA