



DRIED CILANTRO (AIAI)

This product has been treated with irradiation.

Description: Cilantro (*Coriandrum sativum*) is the dried leaves of the coriander plant. The flavor of cilantro is often described as a fragrant mix of parsley and citrus, with bitter, pungent notes.

Physical Properties

Appearance	Light to dark bright green.
Size	Minimum 50% + US #20 Screen

Organoleptic Properties

Flavor	Strong, pungent, bitter.
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Chemical Properties

Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis
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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
Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.	

Packaging, Labeling, Storage

Packaging	Plastic Jars, 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	Maximum: 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 been tested to verify gluten levels less than 20 ppm.		

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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.

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"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.



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Ingredient Statement

cilantro.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	21.93	g
Carbohydrate	52.10	g
Moisture	7.11	g
Ash	14.08	g
Fat	4.78	g

Nutritional Analysis

Serving Size	100.00	g
Calories	279.00	
Total Fat	4.78	g
Saturated Fat	0.12	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	211.00	mg
Total Carbohydrates	52.10	g
Dietary Fiber	10.40	g
Sugars	7.27	g
Protein	21.93	g
Vitamin A	5,850.00	IU
Vitamin C	566.70	mg
Calcium	1,246.00	mg
Iron	42.46	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	4,466.00	mg



DRIED CILANTRO

NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Cilantro, also known as “Chinese parsley,” is made of the delicate leaves of the coriander plant. The flavor of cilantro is often described as a fragrant mix of parsley and citrus, with bitter, pungent notes.

- Dried leaves and stems of the coriander plant
- Medium to dark green in color with bright, fresh flavor
- Minimum of 50% passes through #20 screen

Nutrition Facts

servings per container	
Serving size about 1/4 tsp (.5g)	
Amount per serving	
Calories	0
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 6.2 mg	0%
Iron 0.2 mg	0%
Potassium 22.3 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

- Add cilantro to stir-fry or coconut curry
- Throw a handful into a smoothie for a bright, fresh boost
- Chop into fresh salads or guacamole for added flavor
- Finish sesame noodles with fresh chopped peanuts and cilantro

RECIPE

Cilantro & Pasilla Chile Vinaigrette

- 1/2 cup white wine vinegar
- 1/2 cup canola oil
- 1 tablespoon honey
- 1 tablespoon Cilantro
- 1 teaspoon Granulated Pasilla Chiles
- 1/2 teaspoon Garlic Powder
- 1/2 teaspoon Onion Powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper

Place ingredients except the Granulated Pasilla Chiles in a blender or a hopper for an immersion blender. Whip until emulsified, then whisk in Granulated Pasilla Chiles.

Makes 1-1/4 cup

This simple and quick vinaigrette uses garlic and onion to showcase our flavorful Granulated Pasilla Chiles and Cilantro. Use this vinaigrette for a Southwest salad, pasta salads or for marinating chicken, beef and fish.

INGREDIENTS

Cilantro.



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THIS PRODUCT ORIGINATES FROM EGYPT