

Product Name: Citrus & Ginger Spice Blend

Description: Blend of spices.

Physical Properties

Appearance	Typical of spices.	Method: Visual observation
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Organoleptic Properties

Aroma	Typical of spices.
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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

Gluten Status	This product contains the gluten proteins found in wheat, rye or barley.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain genetically engineered ingredients.
Vegan Status	This product and/or its components does not meet the definition for vegan.
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 CITRUS & GINGER SPICE BLEND

"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

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

www.OliveNation.com ~ 617-580-3667

Product Name: Citrus & Ginger Spice Blend

Ingredient Statement

Lemon peel, Spices, Salt, Lime peel, Granulated honey (sugar, honey), Coconut sap sugar, Orange peel, Onion, Garlic, Dehydrated soy sauce (Wheat, soybeans, salt, maltodextrin), Citric acid. Contains Soy, Wheat.

Product Certifications

Certified Kosher Parve

Nutritional Analysis

Serving Size	100.00	g
Calories	298.55	
Total Fat	1.14	g
Saturated Fat	0.50	g
Trans. Fat	0.00	g
Cholesterol	0.02	mg
Sodium	6,183.38	mg
Total Carbohydrates	70.32	g
Dietary Fiber	27.38	g
Sugars	21.76	g
Protein	5.63	g
Vitamin A	100.45	IU
Vitamin C	54.08	mg
Calcium	320.53	mg
Iron	5.53	mg
Added Sugars	18.81	g
Vitamin D	0.02	mcg
Potassium	782.99	mg



STORE IN A DRY, COOL PLACE.

CITRUS & GINGER SPICE BLEND

Our culinary team handcrafted Citrus and Ginger Spice Blend to showcase the outstanding one-two punch of the citrus and ginger flavor combination. Lemon, lime and orange zest marry with ginger and classic Asian seasonings.

- Citrusy seasoned taste with subtle gingery bite
- Coarse blend of tannish-colored spices
- Contains wheat
- Contains soy

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 30 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	
Vitamin D 0.0 mcg	0%
Calcium 1.6 mg	0%
Iron 0.0 mg	0%
Potassium 3.9 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

- Enhance flavor of any fish, chicken or pork
- Lightly oil meat or fish and gently rub in the spice mixture
- Blend 1 to 2 tablespoons Citrus and Ginger Spice Blend with olive oil and soy sauce to create a spicy-sweet Asian marinade for seafood, chicken or pork
- Add 1 to 2 tablespoons per 1 pound of meat or vegetables to quickly add Asian flavor to

RECIPE

Citrus & Ginger Glazed Ham

- 1 prepared baked ham
- 1 cup apricot jam
- 2 tablespoons Citrus and Ginger Spice Blend
- 1 tablespoon whole grain mustard

Combine jam, mustard and Citrus and Ginger Spice Blend in small bowl and mix thoroughly.

Bake ham at 325° for 90 minutes.

Brush over ham 30 minutes before finished baking, make sure internal temperature reaches 145F on a meat thermometer.

Yield: 1 cup

Citrus & Ginger Spice Blend is a blend of lemon, lime, orange peels, ginger and sea salt. This complex blend is heightened with honey, garlic, star anise and soy sauce giving a fresh and enriching flavor boost to any dish.

INGREDIENTS

Lemon Peel, Spices, Salt, Lime Peel, Granulated Honey (sugar, Honey), Coconut Sap Sugar, Orange Peel, Onion, Garlic, Dehydrated Soy Sauce (wheat, Soybeans, Salt, Maltodextrin), Citric Acid. Contains Soy, Wheat.



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COUNTRY OF ORIGIN DECLARATION FOR
CITRUS & GINGER SPICE BLEND

THIS PRODUCT ORIGINATES FROM UNITED STATES