

Product Name: Corn Husks

Description: Corn husks are used primarily for making tamales. These are the papery like dried husks of the corn stalk that are used to wrap foods that will be steam cooked.

**Physical Properties**

Appearance Light to dark golden yellow.

**Organoleptic Properties**

Flavor Typical of corn & no off aroma

**Chemical Properties**

Added sulfites

Moisture Maximum: 16 % Method: Halogen Thermogravimetric Analysis

**Microbiological Properties**

Standard Plate Count Maximum: 100,000 cfu/g Method: FDA BAM or AOAC equivalent

Coliform Maximum: 100 cfu/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 equivalent

Salmonella NEG/25g Method: FDA BAM or AOAC equivalent

**Packaging, Labeling, Storage**

Packaging 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 (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.

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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 CORN HUSKS

"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 Properties

Approved Date: 7/31/2017

Supersedes: 7/18/2014

Product Name: Corn Husks

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**Ingredient Statement**

Dried corn husks, Sulfur dioxide.

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**Product Certifications**

Certified Kosher Parve

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**Nutritional Analysis**

Serving Size		g
Calories	0.00	
Total Fat	0.00	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	0.00	mg
Total Carbohydrates	0.00	g
Dietary Fiber	0.00	g
Sugars	0.00	g
Protein	0.00	g
Vitamin A	0.00	IU
Vitamin C	0.00	mg
Calcium	0.00	mg
Iron	0.00	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	0.00	mg



NON  
GMO

GLUTEN  
FREE

STORE IN A DRY, COOL PLACE.

## CORN HUSKS

Corn Husks are paper-like dried husks from ears of corn. Pliable and all-natural, dried husks are frequently used as a casing for grilling or steaming foods such as tamales, pork and chicken.

- Light to dark golden yellow
- Mild corn flavor and aroma
- Exceptionally pliable and strong

### Nutrition Facts

servings per container	
<b>Serving size</b> n/a (g)	
<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> 0 mg	<b>0%</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	<b>0%</b>
Calcium 0.0 mg	<b>0%</b>
Iron 0.0 mg	<b>0%</b>
Potassium 0.0 mg	<b>0%</b>

\* 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

Husks must be soaked in hot water for 30 minutes. Remove from water and pat dry before use.

### SUGGESTED USES

- Use to wrap tamales, pork, chicken, or as a garnish for enchiladas
- Use to wrap up loose ingredients for grilling or steaming

### RECIPE

Authentic Tamales

12 Corn Husks, plus extra to cover  
1-3/4 cups Masa Harina  
1 cup plus 2 tablespoons hot (but not boiling) water  
1 stick unsalted butter, cut into 1/2-inch pieces, slightly softened  
1 tablespoon sugar  
1/2 teaspoon salt  
1-1/2 teaspoons baking powder  
1/4 cup chicken broth  
1 fresh poblano chile, roasted, seeded, peeled and sliced  
6 ounces Chihuahua cheese, cut into 3-inch-long sticks

Place corn husks in a large bowl of cold water. Soak for 30 minutes. Drain.

Meanwhile, stir together Masa Harina and hot water until thoroughly combined. Allow to cool.

To a processor add cooled masa, butter, sugar, salt and baking powder. Pulse a few times; process continually for 1 minute.

Add the chicken stock in small batches and continue to pulse until the dough is light and slightly fluff.

Set up a small steamer basket in a medium-sized pot, and add about 1 inch of water.

Divide batter evenly among soaked corn husks, spreading it out to form a rough rectangle. Place a few strips of poblano and a stick of cheese in the center. Enclose filling in batter by folding over the husk. Fold the pointed end up over bottom half of filling. Leave top open. Stand up tamales in steamer basket, open ends up. Cover tamales with additional corn husks, then a damp cloth and the lid. Bring water to a boil over medium heat, and continue steaming, adding more water if necessary, for about 1 hour. Tamales should easily come free from husks when properly steamed.

Makes 12 tamales

Making great tamales takes some practice, between getting the feeling of the masa dough just right, forming and folding them, keeping the steamer air-tight and knowing when they are done. However, when they are done perfectly, this simple combination of masa, corn, poblano pepper and cheese is nothing short of satisfying.

### INGREDIENTS

Dried Corn Husks, Sulfur Dioxide.



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## COUNTRY OF ORIGIN DECLARATION FOR CORN HUSKS

THIS PRODUCT ORIGINATES FROM MEXICO