

D'ALLESANDRO TAMARIND PASTE ALAN

Description: Thick tamarind (*Tamarindus indica*) syrup.

Physical Properties

Appearance	Dark brown spreadable paste/thick syrup	
Total Soluble Solids	Minimum: 65 °Bx	Maximum: 68 °Bx

Organoleptic Properties

Flavor	Typical of tamarind (sour and fruity)
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Chemical Properties

pH	Minimum: 1.2	Maximum: 2.8	
Total Acidity	Minimum: 9 %	Maximum: 16 %	Method: AOAC 950.07

Microbiological Properties

E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/375g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Plastic jar or per customer specifications.
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 is a 100% pure, natural substance. It does not contain any 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

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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.

D'ALLESANDRO TAMARIND PASTE ALAN

"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

Tamarind extract.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	2.80	g
Carbohydrate	62.50	g
Moisture	31.40	g
Ash	2.70	g
Fat	0.60	g

Nutritional Analysis

Serving Size	100.00	g
Calories	239.00	
Total Fat	0.60	g
Saturated Fat	0.27	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	28.00	mg
Total Carbohydrates	62.50	g
Dietary Fiber	5.10	g
Sugars	38.80	g
Protein	2.80	g
Vitamin A	30.00	IU
Vitamin C	3.50	mg
Calcium	74.00	mg
Iron	2.80	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	628.00	mg



STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size 2 tablespoons (30g)	
Amount per serving	70
Calories	
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 10 mg	0%
Total Carbohydrate 19 g	7%
Dietary Fiber 2 g	7%
Total Sugars 12 g	
Includes 0 g Added Sugars	0%
Protein 1 g	
Vitamin D 0.0 mcg	0%
Calcium 22.2 mg	0%
Iron 0.8 mg	4%
Potassium 188.4 mg	4%

* 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.

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Tamarind Paste offers the intense, sweet-sour flavor of tamarind fruit in a convenient, ready-to-use paste, perfect for flavoring full-bodied chutneys, curries, sauces, marinades and sweets.

- Thick and dark brown in color, resembling molasses
- Made from the pulp of the pod-shaped fruit of the tamarind tree
- Sour and slightly sweet with notes of apricot, brown sugar, dates, dried plums and molasses
- Key ingredient in Asian, Caribbean, Latin-American, Mexican, Middle Eastern, Thai, and especially Indian cuisine

BASIC PREP

Ready to use. No preparation necessary.

SUGGESTED USES

- Use to flavor chutneys and curries
- Marries well with spicy dishes
- Create sauces and marinades for fish, poultry and beef
- Mix with fruit juices to make refreshing drinks
- Tamarind is the base for many steak and barbecue sauces, ketchup and Worcestershire sauce

RECIPE

Spicy Tamarind Dipping Sauce

- 2 cups water
- 2 tablespoons Tamarind Paste
- 1/4 cup granulated sugar
- 3 cloves garlic, minced
- 1-1/2 tablespoons Asian chile-garlic sauce (sambal oelek)
- 1 teaspoon soy sauce
- 1/4 cup fish sauce
- 2 teaspoons cornstarch
- 1 medium scallion, minced
- 1 teaspoon minced fresh cilantro

Bring water, Tamarind Paste, sugar and garlic to a boil in a small saucepan over high heat, whisking to combine. When sugar is dissolved, reduce heat to medium and add chile, soy and fish sauces. Simmer for 5 minutes. Whisk in cornstarch and simmer for another minute, stirring often until thickened to a sauce-like consistency. Remove from heat and let cool. Garnish with scallion and cilantro.

Makes 2 1/4 cups

Tangy, sour, hot and sweet at once, this tamarind dipping sauce is an ideal companion for grilled Thai-style shrimp, fried spring rolls or crab Rangoon. Adjust the heat and sugar to accommodate your preference. Store in the refrigerator for up to a week.

INGREDIENTS

Tamarind Extract.



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COUNTRY OF ORIGIN DECLARATION

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ALAN

THIS PRODUCT ORIGINATES FROM INDIA