

DRIED CELERY

BTBN

This product has been treated with irradiation.

Description: This product is celery that has been cross cut and dried for you convenience.

Physical Properties

Appearance	Celery stalks cut perpendicular to the stalk.	Method: Visual observation
Size	Varies, Predominantly 1/8"-1/4" cross cuts.	

Organoleptic Properties

Flavor	Typically of Celery	Method: Organoleptic analysis
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Chemical Properties

Moisture	Maximum: 8 %	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
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	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 jar, bag in box 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 has nothing artificial or synthetic added to it. It does not meet the definition of all natural as a result of it being irradiated.

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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

Celery

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	11.30	g
Carbohydrate	63.70	g
Moisture	9.00	g
Ash	13.90	g
Fat	2.10	g

Nutritional Analysis

Serving Size	100.00	g
Calories	319.00	
Total Fat	2.10	g
Saturated Fat	0.56	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	1,435.00	mg
Total Carbohydrates	63.70	g
Dietary Fiber	27.80	g
Sugars	35.90	g
Protein	11.30	g
Vitamin A	1,962.00	IU
Vitamin C	86.50	mg
Calcium	587.00	mg
Iron	7.83	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	4,388.00	mg



STORE IN A DRY, COOL PLACE.

DRIED CELERY

Chopped and dried at the peak of freshness, our Cross-Cut Celery offers a convenient and easily storable way to add the fresh flavor of this staple vegetable to any dish.

- White and light to medium green in color
- Cut into 1/8 to 1/4-inch pieces
- Herbaceous, slightly peppery flavor
- Extended shelf life, requires no refrigeration

Nutrition Facts	
servings per container	
Serving size about 1 tbsp (4g)	
Amount per serving	
Calories	15
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 55 mg	2%
Total Carbohydrate 3 g	1%
Dietary Fiber 1 g	4%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 23.5 mg	0%
Iron 0.3 mg	0%
Potassium 175.5 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.

BASIC PREP

To rehydrate, combine 1 part Cross-Cut Celery with 4 parts water in a saucepan over high heat. Bring to a boil, then reduce heat and simmer 10 to 15 minutes, or longer to desired tenderness. Drain before using. If using directly in a cooked dish without reconstituting, be sure to add additional liquid to allow for absorption.

RECIPE

Country Bread Stuffing

- 4 cups stale bread 1" diced
- 1/4 cup Cross Cut Celery
- 1/4 cup Diced Carrots
- 1/4 cup Chopped Onion
- 1/2 teaspoon Dalmatian Sage
- 1/2 teaspoon Thyme
- 1 tablespoon butter, melted
- 2 eggs
- 2 cup chicken broth
- 1 teaspoon salt
- 1 teaspoon ground black pepper

In a large bowl beat the eggs thoroughly and add the melted butter, whisk until the butter is mixed completely. Whisk in the chicken broth. Add the remaining ingredients and fold until the bread is coated and wet. Let the wet stuffing sit for 1-2 hours in the refrigerator before baking. If stuffing a bird, fill the cavity and roast as required for the poultry so that the stuffing reaches 155° F. If baking separately, heat an oven to 375° F and grease a 1 or 2 quart baking dish. Bake uncovered for 45 minutes or until an internal temperature of 155° F is reached.

Makes 6 servings

Traditional bread stuffing for holiday meals or any day meals made easy and quick with dried herbs Cross Cut Celery, Chopped Onions and Diced Carrots. All you need is bread, eggs and an oven. One less thing to worry about on Thanksgiving!

INGREDIENTS

Celery



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THIS PRODUCT ORIGINATES FROM CHINA