

Product Name: Dried Jackfruit

Description: Spiny and oval or oblong-shaped tropical fruit.

Physical Properties

Appearance	Yellowish in color
Size	Slices approx. 2"-3" in length.

Organoleptic Properties

Flavor	Mild, typical of jackfruit.
--------	-----------------------------

Chemical Properties

Added sulfites	Ideal: 100 ppm	
Moisture	Maximum: 15 %	Method: Halogen Thermogravimetric Analysis

Microbiological Properties

Standard Plate Count	Maximum: 50,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1,000 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

Product Name: Dried Jackfruit

natural.

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.

ALLERGEN STATEMENT FOR DRIED JACKFRUIT

"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.



Product Name: Dried Jackfruit

Ingredient Statement

Jackfruit, sugar, sulfur dioxide. Contains sulfites.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	0.40	g
Carbohydrate	80.00	g
Moisture	8.80	g
Ash	10.60	g
Fat	0.20	g

Nutritional Analysis

Serving Size	100.00	g
Calories	325.00	
Total Fat	0.20	g
Saturated Fat	0.07	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	12.00	mg
Total Carbohydrates	80.00	g
Dietary Fiber	4.30	g
Sugars	56.20	g
Protein	0.40	g
Vitamin A	0.00	IU
Vitamin C	0.00	mg
Calcium	104.00	mg
Iron	0.40	mg
Added Sugars	48.00	g
Vitamin D	0.00	mcg
Potassium	0.00	mg



DRIED JACKFRUIT

NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Jackfruit is related to the mulberry family, native to Asia and India, and has a mild, pineapple-like flavor. Its fruit is the largest of the tree-born fruits, weighing as much as 80 pounds, and known for its distinct aroma.

- Mild, sweet flavor
- Pinkish, yellowish color
- Powerful, sweet fruity aroma
- 2 to 3-inch long slices

Nutrition Facts

servings per container	
Serving size about 4 pieces (40g)	
Amount per serving	
Calories	130
	% 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 32 g	12%
Dietary Fiber 2 g	7%
Total Sugars 22 g	
Includes 19 g Added Sugars	38%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 41.6 mg	4%
Iron 0.2 mg	0%
Potassium 0.0 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.

INGREDIENTS

Jackfruit, Sugar, Sulfur Dioxide. Contains Sulfites.

BASIC PREP

Ready to use. No preparation necessary. To rehydrate, pour boiling water over fruit and let sit, covered, for 5 to 10 minutes. Drain well before using.

SUGGESTED USES

- Use in rice dishes, casseroles, soups, stews, muffins and spiced coconut milk
- Perfect for granola and muffins
- Mix with nuts or seeds for trail mixes
- Enjoy right out of the bag

RECIPE

Coconut Jackfruit Ice Cream

- 1 cup chopped dried Jackfruit
- 1 (13.5-ounce) can coconut milk (approximately 1 3/4 cups total)
- 1 (13.5-ounce) can coconut cream (approximately 1 3/4 cups total)
- 4 tablespoon Organic Coconut Milk Powder
- 1/4 cup light corn syrup
- 3/4 cup palm sugar
- 1 tablespoon Grand Marnier
- 1 teaspoon Madagascar vanilla extract
- 1/8 teaspoon salt
- Toasted Unsweetened Coconut Chips

Place dried Jackfruit in a bowl and cover with boiling water. Let sit until soft, about 20 minutes. Drain, chop into bite-sized pieces and set aside to cool completely

Combine coconut milk, coconut cream, Organic Coconut Milk Powder, corn syrup, sugar and salt in a medium saucepan. Bring to a very gentle boil over medium-high heat while whisking to dissolve sugar. Remove from heat and let cool completely over a large mixing bowl filled with ice. Process in an ice cream maker, according to manufacturer's instructions. While ice cream is still soft, mix in rehydrated Jackfruit. Transfer to an air-tight container, and freeze 3 to 4 hours before serving.

Makes about 1 quart

This incredible Thai inspired vegan ice cream gets its luscious chew from our Organic Coconut Milk Powder, which freezes harder and denser than the liquid counterparts. Tropical, gummy Jackfruit is a perfect compliment with crunchy Toasted Unsweetened Coconut Chips.



OliveNation LLC

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

www.OliveNation.com ~ 617-580-3667

COUNTRY OF ORIGIN DECLARATION FOR DRIED JACKFRUIT

THIS PRODUCT ORIGINATES FROM THAILAND