

## Dry Mexican Mole Spice Blend

(inv-FBJ)

Description: Ancho and chipotle chiles with chocolate and spices blended to create a flavor profile of Mexican Mole

### Physical Properties

Appearance	Brick red powder	Method: Visual observation
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### Organoleptic Properties

Flavor	Typical of herbs and spices.	Method: Organoleptic analysis
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### Microbiological Properties

Standard Plate Count	Maximum: 250,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 500 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 2,500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 2,500 cfu/g	Method: FDA BAM or AOAC equivalent

### Packaging, Labeling, Storage

Packaging	Poly 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 and/or its components does not meet the definition for all natural.
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.

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### 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**

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Ground chiles, paprika, brown sugar, spices, salt, cocoa powder, molasses powder (refiners syrup, cane molasses), granulated garlic, silicon dioxide (anti-caking agent).

### **Product Certifications**

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Certified Kosher Parve

### **Nutritional Analysis**

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Serving Size	100.00	g
Calories	277.00	
Total Fat	7.42	g
Saturated Fat	1.30	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	3,757.38	mg
Total Carbohydrates	61.46	g
Dietary Fiber	18.13	g
Sugars	23.12	g
Protein	9.57	g
Vitamin A	17,860.20	IU
Vitamin C	2.15	mg
Calcium	194.30	mg
Iron	14.46	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,528.30	mg



NON  
GMO

GLUTEN  
FREE

STORE IN A DRY, COOL PLACE.

## DRY MEXICAN MOLE SPICE BLEND

Mole is a dish served throughout Mexico, based on a complex, carefully developed sauce. To make our Dry Mexican Mole Spice Blend, we combine ancho and chipotle chile with chocolate and other spices to make a convenient, time-saving dry spice blend for this labor-intensive sauce.

- Deep, delicately balanced flavor of spicy chile and rich chocolate
- Ground to fine powder
- Deep, dark reddish brown color

### Nutrition Facts

servings per container	
<b>Serving size</b> about 1/4 tsp (.5g)	
<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> 20 mg	<b>1%</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 1.0 mg	<b>0%</b>
Iron 0.1 mg	<b>0%</b>
Potassium 7.6 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.

### INGREDIENTS

Ground Chiles, Paprika, Brown Sugar, Spices, Salt, Cocoa Powder, Molasses Powder (refiners Syrup, Cane Molasses), Granulated Garlic, Silicon Dioxide (anti-caking Agent).

### BASIC PREP

Ready to use. Add as needed. To make sauce starter paste, mix 6 tablespoons Dry Mexican Mole Spice Blend with 2 tablespoons warm water and 2 tablespoons broth.

### SUGGESTED USES

- Add to your favorite chili recipe for a rich, heartier flavor.
- Add a touch to a chocolate cake or brownie recipe for a unique twist.
- Create a paste with this spice blend with chicken stock or use as a base for braised mole. Combine 6 tablespoons Mexican Mole Spice Blend with 4 tablespoons warm stock, water or a combination.

### RECIPE

Grilled Mole Rubbed Pork Tenderloin with Pineapple Salsa

1/2 cup Dry Mexican Mole Spice Blend  
2 tablespoons olive oil  
1-3/4 pounds pork tenderloin  
1/2 medium pineapple, cored and sliced into 1/2-inch rounds  
1 large Roma tomatoes, seeded and diced  
1/2 small red onion, diced  
1/2 small jalapeño, stemmed, seeded and diced  
handful fresh cilantro, chopped  
1 lime, juiced  
Salt  
Ground black pepper

Rub pork with olive oil and coat pork with dry Mexican Mole Spice Blend thoroughly on all sides.

Refrigerate a minimum of 30 minutes and up to 2 hours.

Prepare a grill for medium-high heat.

Grill pork tenderloin, turning every 5 minutes, until a meat thermometer registers 145°F, 15 to 20 minutes.

Remove tenderloin and let rest for at least 5 minutes.

Grill the pineapple rounds until get grill marks on the bottom, about 2 minutes. Flip and repeat on other side.

Remove pineapple slices and chop into 1/2-inch cubes.

Mix pineapple with the tomatoes, red onion, jalapeño, cilantro, lime juice and a pinch of salt and pepper.

Slice pork tenderloin and serve topped pineapple salsa.

Makes 4 servings

Our Dry Mexican Mole Spice Blend is the easiest way to get the complex flavor of an authentic Mexican mole. Simply rub this blend on pork tenderloin, and you get a dish haunted with chiles, chocolate and spices. Playing against all that complexity is a fresh and vibrant grilled pineapple salsa.

COUNTRY OF ORIGIN DECLARATION FOR  
DRY MEXICAN MOLE SPICE BLEND

THIS PRODUCT ORIGINATES FROM UNITED STATES