



Product Name: Five Spice Powder

Description: Five spice powder is a blend of traditional Oriental spices used in Chinese cooking. Five spice powder includes a blend of ground anise, fennel, cassia (cinnamon), clove and black peppercorns. The blending of these spices offers a sweet, savory, and pungent flavor.

**Physical Properties**

Appearance Light brown powder with reddish undertones

**Organoleptic Properties**

Flavor Pungent flavor, sweet, savory.

**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, 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 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 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 FIVE SPICE POWDER

"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

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

[www.OliveNation.com](http://www.OliveNation.com) ~ 617-580-3667

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## Product Properties

Product Name: Five Spice Powder

### **Ingredient Statement**

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Anise Seed, Fennel, Cinnamon, Cloves, Black Peppercorn.

### **Product Certifications**

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Certified Kosher Parve

### **Nutritional Analysis**

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Serving Size	100.00	g
Calories	306.50	
Total Fat	11.00	g
Saturated Fat	0.85	g
Trans. Fat	0.03	g
Cholesterol	0.00	mg
Sodium	62.40	mg
Total Carbohydrates	60.63	g
Dietary Fiber	34.31	g
Sugars	0.81	g
Protein	12.13	g
Vitamin A	238.50	IU
Vitamin C	14.62	mg
Calcium	888.15	mg
Iron	21.36	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,213.20	mg



## FIVE SPICE POWDER



STORE IN A DRY, COOL PLACE.

Five Spice Powder is a traditional blend of spices used in Chinese cooking to create sweet and savory flavor. We source, grind and blend the five iconic spices-cinnamon, cloves, fennel, star anise and black pepper-for our fresh and flavorful Five Spice Powder.

- Pungent, sweet, savory flavor
- Light brown with reddish tones
- Ground to fine powder

### Nutrition Facts

servings per container	
<b>Serving size</b> 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> 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 4.4 mg	<b>0%</b>
Iron 0.1 mg	<b>0%</b>
Potassium 6.1 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

Anise Seed, Fennel, Cinnamon, Cloves, Black Peppercorn.

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Use in marinades and rubs for beef, pork, chicken, duck and seafood to add a spicy-sweet flavor
- Use in slow-braised Chinese dishes
- Combine with salt to create a flavorful seasoning salt

### RECIPE

Chinese Sesame Chicken Skewers

- 2 pounds skinless chicken thighs, cut into 1-inch cubes
- 2 tablespoons soy sauce
- 2 tablespoons oyster sauce
- 2 tablespoons sugar
- 2 tablespoon Chinese rice wine or dry sherry
- 2 teaspoons fresh ginger, grated
- 1 teaspoon Five Spice Powder
- 1/2 teaspoon ground black pepper
- 8 (8-inch) wooden skewers
- 4 tablespoons sesame seeds
- 2 tablespoons canola oil

Combine soy sauce, oyster sauce, sugar, rice wine, ginger, five spice powder and black pepper in a medium bowl. Add chicken pieces and toss to coat. Cover dish and refrigerate for at least 1 hour and up to 4.

Soak wooden skewers in a water for at least 30 minutes.

Preheat oven to 350°F.

Spread sesame seeds evenly on an aluminum foil-lined cookie sheet. Toast sesame seeds in preheated oven until lightly browned, about 10 minutes. Set aside.

Remove chicken from marinade, and place on skewers.

Heat a grill or broiler over medium-high heat.

Brush chicken skewers with oil.

Grill or broil until lightly charred all over, 2 to 3 minutes a side.

Transfer to a platter and sprinkle with sesame seeds.

Makes 4 servings

Our five spice powder provides a complex Chinese aroma to these grilled chicken skewers. Marinated in a mix of soy sauce, oyster sauce, and rice wine, the pieces are then threaded on wooden skewers and cooked until lightly charred.



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COUNTRY OF ORIGIN DECLARATION FOR  
FIVE SPICE POWDER

THIS PRODUCT ORIGINATES FROM UNITED STATES