

Description: Through a unique crystallization process, granulated honey is produced by combining honey and cane sugar to form this free flowing product. Granulated honey contains 8-10% honey.

<b>Physical Properties</b>					
Appearance	Light tan to cream.				
Size	Maximum 3% + US #12 Screen	Maximum 3% + US #12 Screen			
Organoleptic Properties					
Flavor	Typical of honey; sweet.				
<b>Chemical Properties</b>					
Moisture	Maximum: 3 %	Method: Halogen Thermogravimetric Analysis			
<b>Microbiological Properties</b>					
Standard Plate Count	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent			
Coliform	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent			
Yeast	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent			
Mold	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent			
Packaging, Labeling, Storag	e				
Packaging	Plastic jar, bag in box, food grade specification.	paper bag, or to customer			
Receiving Conditions	Product should be shipped and ha	Product should be shipped and handled in a sanitary manner.			
Storage Conditions	Store in a cool, dry 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 biod	This product does not contain bioengineered 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.

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**

above co of the fo allergen	es the item intain any ollowing s or their tives?"	"Q #2: Is the produced on that comes in any of the allerge	equipment contact with following	"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS	
YES	NO	YES	NO	YES	NO		
	Х	Х		X		MILK	
	Х	X		X		EGGS	
	Х	X		Х		SOYBEANS	
	Х	X		X		WHEAT	
	Х		Х		Х	PEANUTS	
	Х	Х		Х		TREE NUTS	
	Х		Х		Х	FISH	
	Х		Х		Х	CRUSTACEAN SHELLFISH	
	Х	Х		Х		SESAME	
	Х	Х		Х		MUSTARD	
	Х	Х		Х		ADDED SULFITES	

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



<b>Ingredient Statement</b>			
Sugar, honey.			
<b>Product Certifications</b>			
Certified Kosher Parve			
Proximate Analysis			
Protein	0.00	g	
Carbohydrate	98.80	g	
Moisture	1.10	g	
Ash	0.10	g	
Fat	0.00	g	
Nutritional Analysis			
Serving Size	100.00	g	
Calories	395.00		
Total Fat	0.00	g	
Saturated Fat	0.00	g	
Trans. Fat	0.00	g	
Cholesterol	0.00	mg	
Sodium	47.10	mg	
Total Carbohydrates	98.80	g	
Dietary Fiber	0.00	g	
Sugars	94.20	g	
Protein	0.00	g	
Vitamin A	0.00	IU	
Vitamin C	0.00	mg	
Calcium	64.70	mg	
Iron	0.26	mg	
Added Sugars	94.20	g	
Vitamin D	0.00	mcg	
Potassium	121.00	mg	



STORE IN A DRY, COOL PLACE.

### GRANULATED HONEY

Granulated Honey provides a convenient way to add the naturally rich sweetness of honey in a dry, easy-to-store form. It is ideal for recipes in which the flavor of honey is desired, but not the viscosity or stickiness.

- · Sweet honey flavor
- · Cream to pale yellow
- Naturally gluten free
- · All natural

### **Nutrition Facts**

servings per container Serving size 2 teaspoon (8g)

Amount	per	ser	ving
Calc	ri	es	•

Calories	30
% Dail	y Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium <sub>0 mg</sub>	0%
Total Carbohydrate 8 g	3%
Dietary Fiber <sub>0 g</sub>	0%
Total Sugars 8 g	
Includes 8 g Added Sugars	16%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 5.2 mg	0%
Iron 0.0 mg	0%
Potassium 9.7 mg	0%
* The % Daily Value (DV) tells you how much a r	nutrient in

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**

Ready to use. Add to taste.

#### SUGGESTED USES

- Use in place of table sugar to sweeten tea, coffee or as a topping
- · Use in baking applications in place of granulated sugar
- · Add to marinades for a sweet glaze
- · Whisk into sauces or brines for sweet flavor balance to spicy or savory ingredients
- · Stir into plain yogurt

#### RECIPE

Honey Crusted Pork Tenderloin

- 1 pork tenderloin, about 1 1/2 pounds
- 3 teaspoon Granulated Honey 1 tablespoon olive oil
- 1 teaspoon salt
- 1/2 teaspoon dried thyme 1/2 teaspoon dried marjoram
- 1/2 teaspoon cracked black peppercorns
- 1/4 teaspoon ground coriander 1/4 teaspoon mustard powder
- 1/4 teaspoon paprika

Line a small oven safe dish or skillet with aluminum foil.

Mix the olive oil with the salt, thyme, marjoram, cracked black pepper corns, coriander, mustard powder and paprika. Rub this paste over the tender loin and let it rest in a refrigerator for 1 hour. Heat an oven to  $400^{\circ}$ , Sprinkle the Granulated Honey over the top of the pork to make a crust.

Roast the pork in the oven for 20 minutes and then let it rest for 10 before slicing.

Granulated Honey is the perfect for using honey when liquid honey does not work. This honey-crusted pork benefits from a wet rub and then a dry honey crust and captures the same flavor without a sticky, wasteful mess

#### **INGREDIENTS**

Sugar, Honey.



# COUNTRY OF ORIGIN DECLARATION THIS PRODUCT ORIGINATES FROM UNITED STATES