

## GROUND CUMIN

### AIAM

**This product has been treated with ethylene oxide.**

Description: Ground cumin is prepared by grinding the seeds of the Cuminum cyminum, L.

#### Physical Properties

Appearance	Light to dark yellowish brown.
Size	Minimum 95% - US #30 Screen

#### Organoleptic Properties

Flavor	Pungent flavor, slightly bitter, sharp, warm.
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#### Chemical Properties

Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis
Volatile Oil	Minimum: 1.5 %	Method: Send away.

#### Microbiological Properties

Standard Plate Count	Maximum: 100,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 250 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1500 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	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

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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.

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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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Cumin.

### **Product Certifications**

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Certified Kosher Parve

### **Proximate Analysis**

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Protein	17.81	g
Carbohydrate	44.24	g
Moisture	8.06	g
Ash	7.62	g
Fat	22.27	g

### **Nutritional Analysis**

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Serving Size	100.00	g
Calories	375.00	
Total Fat	22.27	g
Saturated Fat	1.54	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	168.00	mg
Total Carbohydrates	44.24	g
Dietary Fiber	10.50	g
Sugars	2.25	g
Protein	17.81	g
Vitamin A	1,270.00	IU
Vitamin C	7.70	mg
Calcium	931.00	mg
Iron	66.36	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,788.00	mg



## GROUND CUMIN

NON  
GMO

GLUTEN  
FREE

STORE IN A DRY, COOL PLACE.

Cumin provides a key flavor to the cuisines of many cultures. It has a warm, earthy aroma and a peppery flavor with citrus notes.

- Light tan to brown
- Fine-textured 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 4.7 mg	<b>0%</b>
Iron 0.3 mg	<b>0%</b>
Potassium 8.9 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.

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Combine with ground chile peppers to season chili, fajita vegetables or meats
- Use in Indian Masala or curry blends
- Add to dry meat rubs and marinades
- Combine with honey and black pepper to flavor vegetables, chicken and fish
- Season sautéed vegetables with cumin for North African flair

### RECIPE

Spicy Cumin Beer Battered Onion Rings

4 cups neutral cooking oil  
2 cups all-purpose flour  
1 tablespoon ground cumin  
1 teaspoon kosher salt  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon cornstarch  
1/2 teaspoon cayenne pepper  
2 cups beer  
2 large onions, peeled and sliced 1/2" thick

Heat the oil in a Dutch oven or other larger heavy pot to 375° F

In a medium bowl whisk the dry ingredients together and slowly add the beer. Whisk the mixture briskly to remove lumps. If the batter is thicker than pancake batter add a little water to thin the consistency.

Separate the onion slices into rings. Dunk each ring individually in the batter, drain off excess and place into the hot oil. Use a chopstick or a fork to flip the ring over after 20-30 seconds. Fry until both sides are golden and crisp, 45-90 seconds should do it. Transfer fried onions to a rack placed over paper towels to wick up the excess oil. Serve immediately.

Serves 4-5

Battered onion rings are a great side for burgers or hot dogs, they also make for ideal party snacks. Our ground cumin imparts a deep smoky, rich flavor on the onions and pairs well with any dipping sauce.

### INGREDIENTS

Cumin.



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## COUNTRY OF ORIGIN DECLARATION

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THIS PRODUCT ORIGINATES FROM INDIA