

Product Name: Ground Mace

This product has been treated with irradiation.

Description: Mace (*Myristica fragrans*) is actually part of the nutmeg plant; it is the lacy, orange 'aril' which covers the nutmeg seed. Mace was well known in South Asian cooking for centuries. The flavor of mace is similar to nutmeg but more delicate. Mace comes from the West Indies, Malaysia, and Sri Lanka.

Physical Properties

Appearance	Light to dark rust brown.
Size	Minimum 85% - US #25 Screen

Organoleptic Properties

Flavor	Typical of mace, bitter, aromatic.
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Microbiological Properties

Standard Plate Count	Maximum: 10,000 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
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent
Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.	

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 has nothing artificial or synthetic added to it. It does not meet the definition of all natural as a result of it being irradiated.
BE Status	This product does not contain bioengineered ingredients.

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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 GROUND MACE

"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 ~ 617-580-3667

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Ingredient Statement

Mace.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	6.71	g
Carbohydrate	50.50	g
Moisture	8.18	g
Ash	2.23	g
Fat	32.38	g

Nutritional Analysis

Serving Size	100.00	g
Calories	475.00	
Total Fat	32.38	g
Saturated Fat	9.51	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	80.00	mg
Total Carbohydrates	50.50	g
Dietary Fiber	20.20	g
Sugars	0.00	g
Protein	6.71	g
Vitamin A	800.00	IU
Vitamin C	21.00	mg
Calcium	252.00	mg
Iron	13.90	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	463.00	mg



GROUND MACE



STORE IN A DRY, COOL PLACE.

Ground Mace delivers a delicate, nutmeg-like aroma and flavor that pairs perfectly with other warm spices like cardamom, cinnamon and clove.

- Bright rusty orange color
- Fine-textured powder

Nutrition Facts

servings per container	
Serving size 1/4 teaspoon (.5g)	
Amount per serving	
Calories	0
% 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 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 1.3 mg	0%
Iron 0.1 mg	0%
Potassium 2.3 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.

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Use in pound cake, fruitcake and doughnuts
- Sprinkle onto French toast or potato gratin
- Mix into homemade sausage, meatballs and lamb dishes
- Add to soups, stuffing, sweet potato pie, oyster stew or barbecue sauces
- Great in cheese or cream-based dishes

RECIPE

Peach Cobbler

- 2 cups flour
- 1 1/2 cups sugar + 1 cup
- 2 teaspoons baking powder
- 2 teaspoons salt
- 2 eggs
- 1 cup sour cream
- 1 cup buttermilk
- 1/4 cup butter, melted
- 2 pounds peeled, pitted peaches sliced
- 2 teaspoons Ground Mace
- 1 teaspoon Organic Bourbon Vanilla Extract

Heat an oven to 350°.

Whisk the flour, 1 1/2 cups sugar, baking powder and salt in a large bowl. Whisk eggs, sour cream and buttermilk in a separate bowl. Add the wet to the dry and whisk until smooth. Pour the melted butter into a 12"x9" baking dish or use a 10" cast iron skillet. Pour the batter over the butter.

In a separate 2 quart pot place the peaches, remaining 1 cup sugar, Ground Mace and Organic Bourbon Vanilla Extract and heat until bubbly. Pour the peaches into the center of the battered pan and bake for 50 minutes or until the top is golden brown.

Serves 10

Ground Mace delivers a spicy-sweet, aroma and flavor that pairs perfectly with fruit. Bright rusty orange, Ground Mace is made from the dried red, lacey aril (covering) of the nutmeg seed. Unlike nutmeg, Mace is subtle and complex. Paired with Organic Bourbon Vanilla Extract this peach cobbler will please any comfort food fan.

INGREDIENTS

Mace.



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COUNTRY OF ORIGIN DECLARATION FOR GROUND MACE

THIS PRODUCT ORIGINATES FROM INDIA