

## GROUND TURMERIC

### ALAC

#### This product has been treated with irradiation.

Description: Turmeric (*Curcuma longa*) root that has been dried and ground into a powder.

#### Physical Properties

Appearance	Golden yellow powder.
Size	Minimum 70% - US #50 Screen

#### Organoleptic Properties

Flavor	Typical of turmeric, pungent, bitter, musky.
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#### Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
Curcumin	Minimum: 2.0 %	Method: ASTA Method 18.0

#### Microbiological Properties

Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.
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#### 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

Certificate of Irradiation	Minimum: 10 kGy	Maximum: 30 kGy	Method: Level of kGy exposure
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.		
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.		

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this products does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

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### ALLERGEN STATEMENT

"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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Turmeric.

### **Product Certifications**

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Certified Kosher Parve

### **Proximate Analysis**

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Protein	9.68	g
Carbohydrate	67.14	g
Moisture	12.85	g
Ash	7.08	g
Fat	3.25	g

### **Nutritional Analysis**

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Serving Size	100.00	g
Calories	312.00	
Total Fat	3.25	g
Saturated Fat	1.84	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	27.00	mg
Total Carbohydrates	67.14	g
Dietary Fiber	22.70	g
Sugars	3.21	g
Protein	9.68	g
Vitamin A	0.00	IU
Vitamin C	0.70	mg
Calcium	168.00	mg
Iron	55.00	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	2,080.00	mg



STORE IN A DRY, COOL PLACE.

## GROUND TURMERIC

Ground Turmeric provides a warm, aromatic flavor with a slightly bitter undertone. Coming from the root of the *Curcuma longa* plant, in the ginger family, it has a mild fragrance reminiscent of orange and ginger. Its intense yellow color is often used to color foods, such as curry powder and mustard.

- Intense golden yellow to orange color
- 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 0.8 mg	<b>0%</b>
Iron 0.3 mg	<b>0%</b>
Potassium 10.4 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

Turmeric.

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Add color to homemade mustard or curry spice blends
- Matches well with beans, chicken, curry, lamb, lentils, paella, rice and shellfish
- Adds a subtle flavor and vivid color to vegetable and rice dishes

### RECIPE

Almond Crusted Chicken with Tomato Citrus Sauce

- 1/4 cup olive oil
- 1/4 cup olive oil
- 2 cloves garlic, chopped
- 1/8 teaspoon ground turmeric
- 2 cups diced Roma tomatoes
- 1/8 teaspoon salt
- 1 cup diced orange wedges
- 1/8 teaspoon ground black pepper
- 1/4 cup rosemary, chopped
- 6 skinless, boneless chicken breasts
- 1/4 cup thyme, chopped
- 1/4 cup clarified butter
- 1/8 tsp. salt
- 1 cup ground almonds
- 1/4 cup all-purpose flour
- 1/8 teaspoon ground cumin
- 1/8 teaspoon curry powder

To make sauce: Heat 1/4 cup olive oil in large sauce pan over medium heat. Sauté garlic for 2 min. then add tomato, orange, rosemary, thyme, salt, and pepper, and stir together. Cover and cook over medium heat for 15 min. Remove cover and let sauce reduce for an additional 15 min. Set aside and keep warm. To make crusted chicken: In a shallow dish, mix together the almonds, flour, cumin, curry powder, turmeric, salt, and pepper. Coat breasts in flour mixture and fry in skillet with 1/4 cup oil and butter for 5-7 min. each side. When ready to serve, place chicken on a platter and top with warm sauce.



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## **GROUND TURMERIC**

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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM INDIA