

JAMAICAN JERK SEASONING AVAE

Description: A blend of herbs and spices.

Physical Properties

Appearance	Brown with visual whole spice and pepper flakes
Size	free-flowing powder

Organoleptic Properties

Flavor	Hot and tart/acidic with some sweetness.
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Chemical Properties

Naturally Occurring Sulfites	Maximum: 20 ppm
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Microbiological Properties

E. Coli	<10 cfu or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Bag in a 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	24 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 and/or its components does not meet the definition for all natural.
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.



OliveNation LLC

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Product Name: Jamaican Jerk Seasoning

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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.

JAMAICAN JERK SEASONING

AVAE

Ingredient Statement

Spices, Sugar, Salt, Paprika, Vinegar flavor (Sodium diacetate, natural flavor), Canola oil, Contains 2% or less of Garlic, Onion, Caramel color, Citric acid, Silicon dioxide (anti-caking agent), Turmeric. Contains Mustard.

Product Certifications

Certified Kosher Parve

Nutritional Analysis

Serving Size	100.00	g
Calories	271.23	
Total Fat	10.10	g
Saturated Fat	1.26	g
Trans. Fat	0.01	g
Cholesterol	0.00	mg
Sodium	8,851.09	mg
Total Carbohydrates	49.72	g
Dietary Fiber	11.64	g
Sugars	24.71	g
Protein	6.41	g
Vitamin A	7,607.52	IU
Vitamin C	13.82	mg
Calcium	222.37	mg
Iron	9.75	mg
Added Sugars	21.83	g
Vitamin D	0.00	mcg
Potassium	658.87	mg



STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size about 1tsp (3g)	
Amount per serving	10
Calories	
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 270 mg	12%
Total Carbohydrate 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 1 g Added Sugars	2%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 6.7 mg	0%
Iron 0.3 mg	0%
Potassium 19.8 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.

INGREDIENTS

Spices, Sugar, Salt, Paprika, Vinegar Flavor (sodium Diacetate, Natural Flavor), Canola Oil, Contains 2% Or Less Of Garlic, Onion, Caramel Color, Citric Acid, Silicon Dioxide (anti-caking Agent), Turmeric. Contains Mustard.

JAMAICAN JERK SEASONING

Jamaican Jerk Seasoning is a sweet, hot and tangy blend that imparts the classic Caribbean flavors of allspice, thyme and chiles. Use as a dry rub or marinade on meat or seafood for an authentic Jamaican cooking experience.

- Powdered spice blend with some whole herbs and pepper flakes
- Brown with some green and red spices
- Hot and tart flavor with acidic, sweet finish
- Contains mustard
- Naturally gluten free

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Dry rub meat before grilling, or mix with liquids such as citrus juices or rum to create a marinade
- Rub on tofu and grill for a flavorful vegetarian main dish
- Season tortilla or plantain chips with Jamaican Jerk Seasoning and serve with mango salsa

RECIPE

Jamaican Jerk Chicken

- 5 cloves garlic, chopped
- 1/4 cup chopped green onion tops
- 1/2 cup brown sugar
- 1/4 cup apple cider vinegar
- 1/4 cup fresh-squeezed lime juice
- 1/3 cup vegetable oil
- 3 tablespoons dark rum
- 2 tablespoons soy sauce
- 2 tablespoons water
- 2 Scotch Bonnet or habanero peppers with seeds, chopped
- 3 tablespoons Jamaican Jerk Seasoning
- 2 (3 to 4-pound) chickens, quartered

Place all ingredients except chicken in a food processor and pulse until thoroughly combined.

Place chicken in a resealable container and toss with jerk marinade. Cover and refrigerate for at least 6 hours but ideally overnight. Prepare a medium-hot grill or heat a gas grill on medium high. Place chicken on grill, skin-side down and cook, turning once, about 8 minutes, until a crust forms. Flip, over and continue cooking until an instant-read thermometer inserted into deepest part of breast registers 145°F to 150°F. If chicken threatens to burn before temperature is reached, carefully slide to cooler side of grill, cover, and continue cooking until done, about 40 minutes.

Serves 8

Incredibly satisfying, tongue-singeing and summery in feel, jerk chicken incorporates a slew of aromatic spices incorporated into pitch-perfect Jamaican jerk seasoning.

Prep Time: 15 minutes

Cook Time: 50 minutes



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM UNITED STATES