

KAFFIR LIME LEAF POWDER

BKAЕ

This product has been treated with irradiation.

Description: Grown in Southeast Asia and Hawaii, the kaffir lime tree produces small, pear-shaped citrus fruit with a skin that's bright yellow-green, bumpy and wrinkled. The kaffir lime leaves have a unique double shape and look like two leaves that are joined end to end. The leaves have a clean, floral aroma. These leaves have been ground up into a powder.

Physical Properties

Appearance	Light green powder	Method: Visual observation
Size	Minimum 95% - US #50 Screen	

Organoleptic Properties

Flavor	Natural Kaffir lime flavor	Method: Organoleptic analysis
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Chemical Properties

Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 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	Poly bag in box, plastic jar, 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.		

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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.
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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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

Kaffir Lime Leaves.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	12.90	g
Carbohydrate	69.80	g
Moisture	5.00	g
Ash	11.70	g
Fat	0.60	g

Nutritional Analysis

Serving Size	100.00	g
Calories	336.00	
Total Fat	0.60	g
Saturated Fat	0.23	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	211.00	mg
Total Carbohydrates	69.80	g
Dietary Fiber	42.30	g
Sugars	3.39	g
Protein	12.90	g
Vitamin A	1,980.00	IU
Vitamin C	0.00	mg
Calcium	3,369.00	mg
Iron	8.87	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,400.00	mg



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container

Serving size 1/4 tsp (.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 16.8 mg 0%

Iron 0.0 mg 0%

Potassium 7.0 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.

KAFFIR LIME LEAF POWDER

Makrut (Kaffir) Lime Leaves are a profusely fragrant tropical citrus fruit leaf with a one-of-a-kind flavor that is citrusy and floral. We grind premium Makrut (Kaffir) lime leaves harvested from Thailand for an easy way to add intriguing, zesty flavor.

- Citrusy, floral natural lime flavor
- Ground to a fine powder
- Deep, woody green color
- Naturally gluten free

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Add one-of-a-kind sweet, citrus flavor to authentic Thai and Laotian dishes such as tom yum soup, salads, stir-fry and noodle dishes
- Use in soups, stews and broths for brighter, sweeter flavor
- Use to flavor marinades, cooked rice and syrups for desserts or beverages

RECIPE

Thai Fish Soup

1 tablespoon vegetable oil
1 clove garlic, minced
1/2 cup very thinly sliced red onion
1 (14-ounce) can coconut milk
3 cups light fish stock
2 teaspoons Galangal Powder
2 stalks lemongrass, bruised
1-1/2 teaspoons Ground Kaffir Lime Leaves
1 pound firm whitefish fillets, cut into small pieces
3 tablespoons lime juice
2 teaspoons fish sauce
4 scallions, sliced
2 small fresh red Thai chiles, thinly sliced on the bias
Picked fresh cilantro leaves, to taste
Lime wedges, for serving

Heat cooking oil in a medium saucepan over medium-high heat. Add garlic and red onion, and cook, stirring, for 2 minutes.

Add coconut milk and stock, and bring to a simmer. Add Galangal Powder, lemongrass and Ground Kaffir Lime Leaves.

Simmer until fragrant, about 15 minutes. Remove lemongrass stalks.

Add fish, lime juice and fish sauce. Bring to a simmer, and cook until fish is cooked through, about 4 to 5 minutes. Remove pan from heat.

Garnish with scallions, chiles and cilantro, and serve with lime wedges.

Makes 4 servings

This soup might be simple, but it is full of the bright flavors of Thai cooking, including lemongrass, galangal, fish sauce and our Ground Kaffir Lime Leaves. Feel free to add additional green vegetables, such as spinach or bok choy. However, if you do, be sure to add them just before serving, as the acid in the soup will dull their color if allowed to sit too long.

INGREDIENTS

Kaffir Lime Leaves.



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COUNTRY OF ORIGIN DECLARATION FOR

**KAFFIR LIME LEAF POWDER
BKAE**

THIS PRODUCT ORIGINATES FROM THAILAND