



MEXICAN OREGANO BKAL

This product has been treated with irradiation.

Description: Oregano is related to marjoram, but is not as sweet and has a stronger, more pungent flavor and aroma. The Mexican variety is generally used in highly spiced dishes because of its characteristically pungent flavor.

Physical Properties

Appearance	Light to dark green with brown undertones.
Size	Minimum 90% on a US #18 standard sieve.

Organoleptic Properties

Flavor	Strong, pungent
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Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

Standard Plate Count	Maximum: 5,000,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 5,000 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<3 cfu/g of <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	Plastic Jars, Bag in Box, Food Grade Paper Bag, 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.
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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

Oregano.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	9.00	g
Carbohydrate	68.92	g
Moisture	9.93	g
Ash	7.87	g
Fat	4.28	g

Nutritional Analysis

Serving Size	100.00	g
Calories	265.00	
Total Fat	4.28	g
Saturated Fat	1.55	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	25.00	mg
Total Carbohydrates	68.92	g
Dietary Fiber	42.50	g
Sugars	4.09	g
Protein	9.00	g
Vitamin A	1,701.00	IU
Vitamin C	2.30	mg
Calcium	1,597.00	mg
Iron	36.80	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,260.00	mg



STORE IN A DRY, COOL PLACE.

MEXICAN OREGANO

Mexican Oregano is similar to the more common Mediterranean oregano and marjoram, but with a more robust, pungent flavor.

- Herbaceous, woody, slightly citrus oregano flavor
- Light to dark green, brown undertones
- Small, irregular flakes
- Naturally gluten free
- All natural

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 8.0 mg	0%
Iron 0.2 mg	0%
Potassium 6.3 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

- Add to soups, broths and stews for authentic southwestern flavor
- Add to posole
- Use in seasoning blend for sausage making

RECIPE

Yucatan-Style Pickled Red Onions

- 1 tablespoon vegetable oil
- 1 large red onion, thinly sliced
- 1 tablespoon kosher salt
- 1 teaspoon cumin seeds, toasted
- 1 teaspoon Mexican Oregano
- 1 teaspoon whole black peppercorns
- 3 cloves garlic, smashed
- 1-1/2 cups apple cider vinegar
- 1/2 cup water

Heat oil over medium high-heat in a large skillet. When shimmering, add onion, toss to combine and immediately remove from heat. Transfer onions to a jar, along with salt, cumin seeds, Mexican oregano, peppercorns, garlic, vinegar and water. Seal and let cool to room temperature. Then, refrigerate for at least 4 hours before using.

Makes 1-3/4 cups

Red onions absorb this acidic pickling liquid, which is spiked with Mexican oregano and cumin seeds. Use the garnish to top tacos, cochinta pibil and seafood. Using Mexican oregano is key here; a relative of the lemon verbena family, it has citrusy notes with a hint of licorice flavors.

Prep Time: 5 minutes

Cook Time: 2 minutes

INGREDIENTS

Oregano.



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM MEXICO