



MULLING SPICE ZMC32

Description: Mulling spices have long been used to flavor hot drinks. Our mulling spice blend is a traditional one, it includes cassia, cloves, allspice and nutmeg.

Physical Properties

Appearance	Mix of dark to light brown, tan, and beige colors.
Size	Varies depending on spice component.

Organoleptic Properties

Flavor	Spicy, sweet, hot.
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Microbiological Properties

Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 2500 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

Packaging, Labeling, Storage

Packaging	Plastic jars, 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 is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
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.



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

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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

Cassia Bark, Allspice, Cloves, Nutmeg

Product Certifications

Certified Kosher Parve

Nutritional Analysis

Serving Size	100.00	g
Calories	282.00	
Total Fat	7.79	g
Saturated Fat	3.82	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	54.05	mg
Total Carbohydrates	73.84	g
Dietary Fiber	40.08	g
Sugars	1.73	g
Protein	4.90	g
Vitamin A	323.45	IU
Vitamin C	12.21	mg
Calcium	797.95	mg
Iron	7.83	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	635.05	mg



STORE IN A DRY, COOL PLACE.

MULLING SPICE

For centuries, Mulling Spices have been used to flavor hot-spiced cider and mulled wine. This traditional European blend includes cinnamon, clove, nutmeg and allspice.

- Comprised of whole and large partial spice pieces
- Brown, tan, beige
- Spicy, sweet, citrusy

Nutrition Facts

servings per container	
Serving size 1/4 tsp (.05g)	
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 0.4 mg	0%
Iron 0.0 mg	0%
Potassium 0.3 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 as flavoring for eggnog, hot buttered rum, or red wine for a festive, warming beverage
- Simmer with apple cider or cranberry juice for a hot, spiced drink that can be enjoyed by all

RECIPE

Slow Cooker Cider

- 1/2 cup brown sugar
- 1 tablespoon Mulling Spices
- 2 oranges sliced
- 2 lemons sliced
- 2 quarts apple cider

Set a slow cooker to low and add the brown sugar. When the sugar melts add the Mulling Spices and cook for 2 minutes. Add the fruit and cider and bring to a simmer, serve warm with additional fruit.

Yield: 2 quarts

Our custom-blended Mulling Spices feature cassia cinnamon bark, allspice, cloves and nutmeg for a rich, spicy flavor that creates the most authentic of mulled beverages. This premium blend can be used to flavor red wine, apple cider, eggnog, hot buttered rum, teas, or cranberry juice to create a warm, winter beverage that is festive and comforting.

INGREDIENTS

Cassia Bark, Allspice, Cloves, Nutmeg



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM UNITED STATES