



Product Name: Organic Dill Weed

**This product has been treated with steam**

Description: Dehydrated from fresh cut plant. Aromatic, fragrant, taste is aromatic warm and slightly pungent.

**Physical Properties**

Appearance	Green. Minimal white pieces.
Size	Maximum 5% + US # 18 Screen

**Organoleptic Properties**

Flavor	Light caraway, pungent, slightly sharp.
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**Chemical Properties**

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

Standard Plate Count	Maximum: 250,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 150 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1,000 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/375g	Method: FDA BAM or AOAC equivalent

**Packaging, Labeling, Storage**

Packaging	Poly 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.
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.

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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.

## ALLERGEN STATEMENT FOR ORGANIC DILL WEED

"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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Organic Dill Weed.

**Product Certifications**

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Certified Kosher Parve

Certified Organic by International Certification Services, Inc.

**Proximate Analysis**

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Protein	19.96
Carbohydrate	55.82
Moisture	7.30
Ash	12.56
Fat	4.36

**Nutritional Analysis**

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Serving Size	100.00	g
Calories	253.00	
Total Fat	4.36	g
Saturated Fat	0.23	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	208.00	mg
Total Carbohydrates	55.82	g
Dietary Fiber	13.60	g
Sugars	0.00	g
Protein	19.96	g
Vitamin A	5,850.00	IU
Vitamin C	50.00	mg
Calcium	1,784.00	mg
Iron	48.78	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	3,308.00	mg



STORE IN A DRY, COOL PLACE.

## ORGANIC DILL WEED

Organic Dill Weed is dried for a convenient way to add the bright, tangy flavor of the dill herb to a recipe.

- Mild, caraway-like flavor
- Bright to dark green color
- Small, needle-like leaves
- Certified organic to the specifications of the USDA National Organic Program

### 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 8.9 mg	<b>0%</b>
Iron 0.2 mg	<b>0%</b>
Potassium 16.5 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.

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Add to seafood, meat and vegetables while cooking for fresh dill flavor and aroma
- Add to sauces to brighten rich flavor
- Use at end of cooking process to preserve flavor and aroma

### RECIPE

#### Mustard-Dill Crust Beef Roast

2 pound eye of round roast, trimmed and tied  
1/4 cup Dijon mustard  
1 tablespoon Dill Weed  
1 tablespoon Onion Salt  
1 tablespoon ground black pepper

Heat an oven to 375°

Mix the mustard, Dill Weed, Onion Salt and ground black pepper. Place the roast on a rack fitted into a roasting pan covered with aluminum foil. Rub the mustard over the top and sides using all. Cook the roast for 30 minutes then turn the oven down to 225° and cook for another 60-80 minutes depending on preference. Let the meat rest for 15 minutes before cutting.

Serves 4

Traditional roast beef is elevated with a simple additional of fragrant Dill Weed and enriching Onion Salt. Roast to 150°-160 for a not too pink but not well done inside.

### INGREDIENTS

Organic Dill Weed.



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COUNTRY OF ORIGIN DECLARATION FOR  
ORGANIC DILL WEED

THIS PRODUCT ORIGINATES FROM EGYPT