

Product Name: Organic Thyme

This product has been treated with steam

Description: Organic Thyme is one of the most popular culinary herbs, boasting hints of lemon and pepper while being savory and pungent. This is a certified organic product.

Physical Properties

Appearance Light to dark green with brown undertones.

Size Maximum 15% - US #40 Screen

Organoleptic Properties

Flavor Typical of thyme, savory.

Chemical Properties

Moisture Maximum: 12 % Method: Halogen Thermogravimetric Analysis

Microbiological Properties

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 Plastic jar, 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.

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



OliveNation LLC

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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 THYME

"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

Organic Thyme.

Product Certifications

Certified Kosher Parve

Certified Organic by International Certification Services, Inc.

Proximate Analysis

Protein	9.11	g
Carbohydrate	63.94	g
Moisture	7.78	g
Ash	11.74	g
Fat	7.43	g

Nutritional Analysis

Serving Size	100.00	g
Calories	276.00	
Total Fat	7.43	g
Saturated Fat	2.73	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	55.00	mg
Total Carbohydrates	63.94	g
Dietary Fiber	37.00	g
Sugars	1.71	g
Protein	9.11	g
Vitamin A	3,800.00	IU
Vitamin C	50.00	mg
Calcium	1,890.00	mg
Iron	123.60	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	814.00	mg



STORE IN A DRY, COOL PLACE.

ORGANIC THYME

Organic Thyme is one of the most popular culinary herbs, boasting hints of lemon and pepper while being savory and pungent. We source certified organic thyme and dry it for our Organic Thyme.

- Light to dark green
- Small, irregular sized, dried leaves
- Certified organic to the specifications of the USDA National Organic Program

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 9.5 mg	0%
Iron 0.6 mg	4%
Potassium 4.1 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

Organic Thyme.

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Add to roasted vegetables, meat and poultry
- Include in soups and cream sauces for a warm, savory flavor balance
- Blend with mustard, salt and garlic for a unique pork rub

RECIPE

Twice Baked Sweet Potatoes with Brown Sugar-Thyme Crumbs

- 2 medium sweet potatoes, round size
- 5 tablespoons unsalted butter, divided
- 1/4 cup panko breadcrumbs
- 1/4 cup brown sugar
- 1 tablespoon pecan meal
- 1 tablespoon grated Parmesan cheese
- 1 teaspoon sweet smoked paprika
- 1/4 teaspoon onion powder
- 1/4 teaspoon chipotle chile powder
- 2 teaspoons Organic Thyme
- 2 teaspoons kosher salt
- 2 teaspoons ground black pepper

Preheat oven to 350°F.

Wash and dry sweet potatoes. Sprinkle each with neutral oil and wrap each potato in aluminum foil. Bake for 35 to 40 minutes or until a toothpick easily slides into center. Remove potatoes from oven and place in refrigerator.

In a bowl, combine 1 tablespoon butter, breadcrumbs, brown sugar, pecan meal and Parmesan cheese. Use a fork to lightly mash everything together into a crumbly paste.

Unwrap potatoes and cut in half lengthwise. Use a spoon to gently scrape out the insides of each half into a separate bowl. Do not try to remove everything that clings too tightly to the skins. Add remaining butter, all spices, salt and ground black pepper to bowl. Mash this mixture into a smooth consistency.

Scoop mixture back into potato skins or pipe mixture into skins with a pastry bag, filling all skins equally.

Crumble bread and sugar topping evenly onto filled potatoes. Try to distribute crumbs gently, but if needed, lightly pack crumbs into potatoes.

Return filled potatoes to oven and bake for 20 minutes or until crumbs are golden brown and gooey.

Serves 4

Thyme is one of the most commonly used herbs. It is prized in Italian and Spanish cuisine for the floral, citrus flavors it imparts. The essential oils make the dried version extra potent so crumble the leaves when using to release the strength of this amazing and versatile herb.



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COUNTRY OF ORIGIN DECLARATION FOR ORGANIC THYME

THIS PRODUCT ORIGINATES FROM EGYPT