

## PARSLEY FLAKES

#### This product has been treated with irradiation.

Description: Parsley flakes is an herb with either curly leaf clusters or flat compound leaves.

Ph	vsical	Pror	perties

Appearance Light to dark green.

Size Maximum 20% - US #20 Screen

**Organoleptic Properties** 

Flavor Typical of parsley.

**Chemical Properties** 

Moisture Maximum: 9 % 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

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

Certificate of Irradiation Minimum: 10 kGy Maximum: 30 kGy Method: Dosimeter

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 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.

## OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129 www.OliveNation.com ~ 617-580-3667

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## PARSLEY FLAKES AXAP

## **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	
	Х	Х		X		MILK
	Х	X		X		EGGS
	Х	Х		X		SOYBEANS
	Х	X		X		WHEAT
	Х		Х		Х	PEANUTS
	Х	X		X		TREE NUTS
	Х		Х		Х	FISH
	Х		Х		Х	CRUSTACEAN SHELLFISH
	Х	Х		Х		SESAME
	Х	Х		Х		MUSTARD
	Х	Х		Х		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



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|--|

Parsley.

### **Product Certifications**

Certified Kosher Parve

### **Proximate Analysis**

Protein	26.63	g
Carbohydrate	50.64	g
Moisture	5.89	g
Ash	11.36	g
Fat	5.48	g

### **Nutritional Analysis**

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Serving Size	100.00	g
Calories	292.00	
Total Fat	5.48	g
Saturated Fat	1.38	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	452.00	mg
Total Carbohydrates	50.64	g
Dietary Fiber	26.70	g
Sugars	7.27	g
Protein	26.63	g
Vitamin A	1,939.00	IU
Vitamin C	125.00	mg
Calcium	1,140.00	mg
Iron	22.04	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	2,683.00	mg



STORE IN A DRY, COOL PLACE.

## PARSLEY FLAKES

Parsley Flakes are the dried and crushed leaves of the parsley plant, perfect for adding the robust herbaceous flavor and deep color of parsley in a convenient dry form.

- · Light to dark green in color
- · Fresh, herbaceous flavor with slightly bitter notes
- Maximum 20% under US #20 screen

### **Nutrition Facts**

servings per container Serving size about 1/4 tsp (.5g)

## Amount per serving

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	alori	es

Calories	
% Dai	ily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium <sub>0 mg</sub>	0%
Total Carbohydrate 0 g	0%
Dietary Fiber <sub>0 g</sub>	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 5.7 mg	0%
Iron 0.1 mg	0%
Potassium 13.4 mg	0%
T.Th. 6: D. 2: 1/-1/- (D10 1-11 1	

<sup>\*</sup> 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

Parsley.

#### **BASIC PREP**

Ready to use. Add to taste.

#### SUGGESTED USES

- · Sprinkle on as seasoning or garnish in sauces, dips, omelettes, stuffings and main
- · Add parsley to foods after cooking is completed and just before serving to maintain optimum color
- Blend parsley into melted garlic butter for pasta or a steamed vegetable topper

#### **RECIPE**

Parsley Cream Potatoes

1 pound red potatoes 3/4 cup sour cream 1 tablespoon Parsley flakes 2 teaspoons kosher salt, divided 1/2 teaspoon ground black pepper 1/2 lemon

In a small bowl mix the sour cream and parsley. Hold in the refrigerator.

Thoroughly rinse the potatoes. Cut the potatoes in half and place them into a large pot of cold water. Bring the water to a boil and simmer for about 20 minutes until the potatoes slide off of a fork when pierced. Strain the potatoes well and them sprinkle them with one teaspoon of salt. Hold them in the colander to dry further. After 2-3 minutes place the potatoes in a medium bowl and add the parsley cream. Fold the cream over the potatoes until covered, add the last teaspoon of salt and squeeze the half lemon over the potatoes. Serve immediately.

This familiar potato dish is a great accompaniment to poultry or fish. The tangy sour cream and lemon allow our parsley flakes to shine. Parsley has a subtle, earthy flavor and mixing the herbs with the cream ahead of time allows for enough hydration that the aroma and taste is clean and vibrant.



# PARSLEY FLAKES AXAP

## **COUNTRY OF ORIGIN DECLARATION**

THIS PRODUCT ORIGINATES FROM EGYPT