

## Ras El Hanout ZRRE

Description: Ras el Hanout is a Moroccan-inspired blend of spices to be used in flavoring all kinds of savory dishes.

### Physical Properties

Appearance	Light Brown/Orange Powder
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### Organoleptic Properties

Flavor	Warm spices with some salt
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### Microbiological Properties

E. Coli	<10 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

### Packaging, Labeling, Storage

Packaging	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.
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.

## Ras El Hanout ZRRE

### 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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## Ras El Hanout ZRRE

### **Ingredient Statement**

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Spices, salt, turmeric.

### **Product Certifications**

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Certified Kosher Parve

### **Nutritional Analysis**

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Serving Size	100.00	g
Calories	283.66	
Total Fat	9.07	g
Saturated Fat	2.82	g
Trans. Fat	0.01	g
Cholesterol	0.00	mg
Sodium	4,900.35	mg
Total Carbohydrates	56.66	g
Dietary Fiber	25.05	g
Sugars	2.43	g
Protein	8.71	g
Vitamin A	1,686.66	IU
Vitamin C	9.38	mg
Calcium	434.34	mg
Iron	24.41	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,100.38	mg



## RAS EL HANOUT

NON  
GMO

GLUTEN  
FREE

STORE IN A DRY, COOL PLACE.

### Nutrition Facts

servings per container	
<b>Serving size</b> about 1 tsp (3g)	
<b>Amount per serving</b>	
<b>Calories</b>	<b>10</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> 150 mg	<b>7%</b>
<b>Total Carbohydrate</b> 2 g	<b>1%</b>
Dietary Fiber 1 g	<b>4%</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 13.0 mg	<b>0%</b>
Iron 0.7 mg	<b>4%</b>
Potassium 33.0 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.

Ras el Hanout is an exotic and complex Moroccan spice blend that can contain dozens of ingredients. We source hard-to-find traditional spices, blending them with turmeric, sea salt and dried chiles to create our spicy, savory Ras el Hanout.

- Warm flavor of spices with saltiness
- Light orange-to-brown color
- Fine-textured powder
- Naturally gluten free
- All natural

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Use in traditional Moroccan dishes such as pastilla meat pies, tagines and stews
- Add to the Middle Eastern baked egg dish shakshuka
- Sprinkle on meat and fish before grilling or roasting

### RECIPE

Moroccan Lamb

3 tablespoons golden raisins  
2-1/2 pounds lamb shoulder, cut into 1" cubes  
1 large yellow onion, grated  
1 tablespoon Ras el Hanout  
1/4 teaspoon cubeb berries, toasted and ground  
1 3" stick cinnamon, broken into large pieces  
1/8 teaspoon saffron threads  
Kosher salt  
6 plum tomatoes, seeded and finely chopped  
1/2 cup hot water  
1-1/2 teaspoons brown sugar  
1 large red onion, thinly sliced  
1/4 cup minced flat-leaf parsley  
2 cups cooked couscous, preferably large pearl

Preheat oven to 325°F.

Rehydrate raisins by soaking in hot water for 15 minutes.

Place lamb, grated onion, ras el hanout, ground cubeb berries, cinnamon stick, saffron, 1 teaspoon salt, tomatoes hot water and brown sugar in a large Dutch oven. Stir to combine and heat on low until aromatic, about 10 minutes.

Drain the raisins and add to pot. Scatter red onion on top and cover.

Transfer to the oven to cook until lamb is tender when pierced with a fork, 2 to 2-1/2 hours.

Remove cinnamon stick and discard. Serve warm with couscous

Serves 4

Heady scents are among the rewards of this hearty Moroccan stew that features cubeb berries — a lively, allspice-tinged alternative to black pepper — along with ras el hanout, saffron and cinnamon. Spoon it atop large-pearl couscous for a warming Sunday supper.

Prep Time: 25 minutes

Cook Time: 3 hours

### INGREDIENTS

Spices, Salt, Turmeric.



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**Ras El Hanout**

ZRRE

**COUNTRY OF ORIGIN DECLARATION**

**THIS PRODUCT ORIGINATES FROM UNITED STATES**