Product Name: Sriracha Seasoning Blend

Description: A spice blend that is moderately hot with chile and earthy vinegar notes.

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Appearance	Orange powder	Method: Visual observation	
Organoleptic Properties			
Flavor	Medium heat with chile and earthy vinegar notes	. Method: Organoleptic analysis	
Chemical Properties			
Added sulfites	Maximum: 9 ppm		
Microbiological Properties			
Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent	
Coliform	Maximum: 250 MPN/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	Method: FDA BAM or AOAC equivalent	
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent	
Packaging, Labeling, Storag	e		
Packaging	Poly bag in box, plastic jar, or to customer specif	ication	
Receiving Conditions	Product should be shipped and handled in a sanit	Product should be shipped and handled in a sanitary manner.	
Storage Conditions	Store in a dry, cool place.		
Shelf Life	24 months (under optimum storage conditions).	24 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. artificial, synthetic or natural identical additives.	This product is a 100% pure, natural substance. It does not contain any	
BE Status	This product does not contain genetically engined	This product does not contain genetically engineered ingredients.	
Vegan Status	This product does not contain any animal derived products including		

OliveNation LLC

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

Product Name: Sriracha Seasoning Blend

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 SRIRACHA SEASONING BLEND

above contain any produced of the following allergens or their any of the state of		"Q #2: Is the produced on that comes in any of the allerge	equipment contact with following	"Q #3: Is above pr in a faci uses or pr these alle	roduced lity that rocesses	ALLERGENS
YES	NO	YES	NO	YES	NO	
	Х	Х		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	Х	X		X		WHEAT
	Х		Х		Х	PEANUTS
	Х	Х		Х		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.

Product Name: Sriracha Seasoning Blend

Ingredient Statement

Dried cane syrup, bell pepper powder, chile powder, IP maltodextrin, salt, paprika, garlic powder, dextrose, tamarind powder, rice concentrate, distilled vinegar, contains less than 1% of malt vinegar, molasses, corn syrup, caramel color, sugar, spices, natural flavor.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	7.05	g
Carbohydrate	73.63	g
Moisture	9.64	g
Ash	6.28	g
Fat	3.40	g

Nutritional Analysis

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Serving Size	100.00	g
Calories	312.86	
Total Fat	3.40	g
Saturated Fat	0.58	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	3,014.84	mg
Total Carbohydrates	73.63	g
Dietary Fiber	13.00	g
Sugars	37.54	g
Protein	7.05	g
Vitamin A	25,443.13	IU
Vitamin C	418.74	mg
Calcium	81.99	mg
Iron	5.76	mg
Added Sugars	25.38	g
Vitamin D	0.01	mcg
Potassium	978.52	mg

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STORE IN A DRY, COOL PLACE.

SRIRACHA SEASONING BLEND

Add the spicy, garlicky flavor of Sriracha-style hot sauce to any recipe with our convenient Sriracha Seasoning Blend, a handcrafted combination of dried chiles, savory garlic and other fragrant spices.

- · Authentic sriracha-style hot sauce flavor in an easy to use, shelf-stable powdered form
- · Slightly sweet, garlicky flavor balanced with spicy, tangy accents
- Pale red powder that darkens to a deep red color in moist applications

Nutrition Facts

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

Amount p	er serving
Calo	ries

Calories	Ü
% Daily	Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 30 mg	1%
Total Carbohydrate 1 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 0.8 mg	0%
Iron 0.1 mg	0%
Potassium 9.8 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

Dried Cane Syrup, Bell Pepper Powder, Chile Powder, Ip Maltodextrin, Salt, Paprika, Garlic Powder, Dextrose, Tamarind Powder, Rice Concentrate, Distilled Vinegar, Contains Less Than 1% Of Malt Vinegar, Molasses, Corn Syrup, Caramel Color, Sugar, Spices, Natural Flavor.

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- · Elevate roasted vegetable or meat dishes
- · Substitute for seafood seasonings like Old
- Sprinkle on egg-based dishes like soufflés, eggs Benedict, deviled or even scrambled
- · Stir into béchamel for baked pasta or casseroles or into mac and cheese, or use to season potato dishes of all kinds
- · Great for bar snacks and appetizers

RECIPE

Sriracha & Honey Roasted Acorn Squash

- 2 medium acorn squash
- 4 tablespoons butter, melted
- 1 tablespoon Sriracha Seasoning Blend
- 1 tablespoon Honey Powder 1 teaspoon salt
- 1 teaspoon ground black pepper

Preheat oven to 400°F.

Rinse squash with cold water. Cut squash in half. Lay halves down flat and cut half rounds, about 1-inch thick. Scrape out seeds. Combine Sriracha Seasoning Blend, Honey Powder and salt. Brush each squash slice with butter and season both sides with spice mixture. Arrange squash neatly on a baking tray and sprinkle any remaining butter and seasoning over top. Transfer to oven and roast squash for 6 minutes, then turn pieces over. Finish roasting for another 6 to 8 minutes. Squash should be tender, but not falling apart.

Makes 4 servings.

Sriracha makes everything better! Our Sriracha Seasoning Blend captures the garlicky, sweet chile heat of sriracha-style hot sauce in an easy to use, shelf-stable dry seasoning blend.

COUNTRY OF ORIGIN DECLARATION FOR SRIRACHA SEASONING BLEND

THIS PRODUCT ORIGINATES FROM UNITED STATES