



Product Name: Tandoori

Description: Tandoori is a term originating from India that refers to the tandoor oven, which is an oven made from brick and clay. Tandoori spice is used in traditional Indian cooking.

Physical Properties

Appearance	Deep red in color	Method: Visual observation
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Organoleptic Properties

Flavor	Spicy, sweet.
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Microbiological Properties

E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	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 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 TANDOORI

"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.



OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

www.OliveNation.com ~ 617-580-3667

Product Name: Tandoori

Ingredient Statement

Salt, spices, lemon peel, beet powder, tomato powder, paprika, garlic, cayenne pepper, canola oil.

Product Certifications

Certified Kosher Parve

Nutritional Analysis

Serving Size	100.00	g
Calories	247.01	
Total Fat	5.25	g
Saturated Fat	0.75	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	10,380.53	mg
Total Carbohydrates	51.02	g
Dietary Fiber	24.65	g
Sugars	11.18	g
Protein	8.52	g
Vitamin A	4,176.63	IU
Vitamin C	45.77	mg
Calcium	327.11	mg
Iron	8.58	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,113.04	mg



TANDOORI



STORE IN A DRY, COOL PLACE.

Tandoori Spice is a traditional Indian seasoning blend that is used extensively in dishes such as tandoori chicken, classically made in a tandoor clay oven.

- Reddish orange
- Minimum 90% through US #20 sieve
- Spicy, sweet

Nutrition Facts

servings per container	
Serving size 1/4 teaspoon (.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 50 mg	2%
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 1.6 mg	0%
Iron 0.0 mg	0%
Potassium 5.6 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.

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Whisk into plain yogurt and use as marinade for traditional tandoori chicken or use with lamb, fish or vegetables
- Use as unique seasoning for popcorn, fries or roasted potatoes
- Season paneer or tofu for a protein-rich, vegetarian dish

RECIPE

Tandoori Chicken

- 2 pounds chicken breast, boneless and skinless
- 2 cups plain yogurt
- 3 tablespoons Tandoori Spice
- 2 ounces canola oil

Preheat grill on medium heat.

In a large bowl, mix yogurt and Tandoori Spice. Reserve 1/2 cup for basting. Add chicken to remaining sauce, and marinate in the refrigerator for 1 hour. Brush oil over grill grates to prevent sticking, and place chicken on the grill.

Cook chicken until juices run clear, about 8 minutes each side, basting frequently with reserved yogurt marinade.

Makes 4 servings

Tandoori Spice is a traditional Indian seasoning blend that is used extensively in dishes such as tandoori chicken, classically made in a tandoor clay oven but just as delicious on an open grill. Our Tandoori Spice is a mixture of aromatic spices with garlic, cayenne, lemon peel and paprika, mostly savory with a hint of sweetness.

INGREDIENTS

Salt, Spices, Lemon Peel, Beet Powder, Tomato Powder, Paprika, Garlic, Cayenne Pepper, Canola Oil.



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COUNTRY OF ORIGIN DECLARATION FOR TANDOORI

THIS PRODUCT ORIGINATES FROM UNITED STATES