



Product Name: Tarragon

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

Description: Tarragon leaves are harvested fresh and then mechanically dried.

**Physical Properties**

Appearance	Crushed tarragon leaves.
Color	Light forest green.

**Organoleptic Properties**

Flavor	Typical of tarragon.
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**Chemical Properties**

Moisture	Maximum: 9 %	Method: Halogen Thermogravimetric Analysis
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**Microbiological Properties**

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	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 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**

Certificate of Irradiation	Minimum: 10 kGy	Maximum: 30 kGy	Method: Level of kGy exposure
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.		

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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 TARRAGON

"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**

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Dried tarragon.

**Product Certifications**

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Certified Kosher Parve

**Proximate Analysis**

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Protein	22.77	g
Carbohydrate	50.22	g
Moisture	7.74	g
Ash	12.03	g
Fat	7.24	g

**Nutritional Analysis**

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Serving Size	100.00	g
Calories	295.00	
Total Fat	7.24	g
Saturated Fat	1.88	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	62.00	mg
Total Carbohydrates	50.22	g
Dietary Fiber	7.40	g
Sugars	0.00	g
Protein	22.77	g
Vitamin A	4,200.00	IU
Vitamin C	50.00	mg
Calcium	1,139.00	mg
Iron	32.30	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	3,020.00	mg



## TARRAGON

NON  
GMO

GLUTEN  
FREE

STORE IN A DRY, COOL PLACE.

Tarragon leaves boast a delicate, anise-like flavor with hints of mint and pepper. It is most famous for its role in French béarnaise sauce and the herb mix fines herbes.

- Light grayish to forest green color
- Irregularly sized pieces

### Nutrition Facts

servings per container	
<b>Serving size</b> about 1/4 tsp (.5g)	
<b>Amount per serving</b>	
<b>Calories</b>	<b>0</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> 0 mg	<b>0%</b>
<b>Total Carbohydrate</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</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 5.7 mg	<b>0%</b>
Iron 0.2 mg	<b>0%</b>
Potassium 15.1 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.

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Combine with mustard, olive oil and white wine vinegar for a delicious salad dressing
- Use to season shrimp, chicken, vegetable and egg dishes
- Infuse in béarnaise or hollandaise sauce

### RECIPE

Cod Cakes with Tarragon Aioli

- 1 pound fresh cod
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 1/4 cup crushed buttery crackers
- 1 egg, beaten
- 4 tablespoons butter
- 1 cup mayonnaise
- 1/2 lemon, juiced
- 1 1/2 tablespoon Tarragon
- 3 teaspoons kosher salt, divided
- 2 teaspoons ground black pepper, divided
- 1 teaspoon olive oil
- 1/2 teaspoon garlic powder
- 1/4 teaspoon mustard powder

Heat an oven to 350° F.

Sprinkle the cod with 1 teaspoon each of salt, ground black pepper and tarragon. Place the cod onto a sheet of aluminum foil and fold the edges of the foil up to make a pouch, sealing the fish inside. Bake for 8-10 minutes, remove and set aside to cool.

In a small bowl mix together the mayonnaise, lemon juice, remaining tarragon, salt, black pepper and olive oil, garlic and mustard powders. Cover and keep refrigerated.

Place a skillet over medium-high heat and add 1 tablespoon of butter. When the butter begins to foam add the onion and celery.

Sweat the vegetables for 5 minutes or until just tender then scrape into a medium size bowl.

Using a fork, flake the cod into small pieces and add to the bowl of vegetables. Refrigerate this mixture until chilled.

To the cooled fish and veg add the egg, 1/4 cup of tarragon aioli and the crushed crackers. Gently combine this mixture and separate into 8 portions. Form the portions into patties about 1" thick. Refrigerate for at least 1 hour.

Heat a large skillet over medium heat and half the remaining butter. When the butter foams place 4 cod cakes in the pan, do not move the cakes or shake the pan. After about 8 minutes the cakes should lift easily off the skillet and be browned, if not lower the heat and wait 2-3 minutes more. Flip the cakes and repeat on the other side. When brown and crisp remove the cakes to a platter and serve with tarragon aioli.

Makes 8 cakes

Tarragon is a classic French herb used to enhance chicken, fish and vegetables. In this recipe it does double duty as a condiment and

### INGREDIENTS

Dried Tarragon.



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## COUNTRY OF ORIGIN DECLARATION FOR TARRAGON

THIS PRODUCT ORIGINATES FROM HUNGARY