



OliveNation LLC

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

www.OliveNation.com ~ 617-580-3667

Product Name: Thyme

This product has been treated with irradiation.

Description: Thyme (*Thymus vulgaris*) is a perennial herb of the mint family.

Physical Properties

Appearance	Light to dark green, brown undertones.
Size	Minimum 60% + US #20 sieve, maximum 15% - US #30 sieve.

Organoleptic Properties

Flavor	Typical of thyme, faint clove aftertaste.
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Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

Standard Plate Count	Maximum: 10000 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

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.



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Product Name: Thyme

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.



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ALLERGEN STATEMENT FOR THYME

"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

Dried thyme.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	9.11	g
Carbohydrate	63.94	g
Moisture	7.78	g
Ash	11.74	g
Fat	7.43	g

Nutritional Analysis

Serving Size	100.00	g
Calories	276.00	
Total Fat	7.43	g
Saturated Fat	2.73	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	55.00	mg
Total Carbohydrates	63.94	g
Dietary Fiber	37.00	g
Sugars	1.71	g
Protein	9.11	g
Vitamin A	3,800.00	IU
Vitamin C	50.00	mg
Calcium	1,890.00	mg
Iron	123.60	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	814.00	mg



STORE IN A DRY, COOL PLACE.

THYME

Thyme is one of the most popular culinary herbs, boasting hints of lemon and pepper while being savory and pungent.

- Light to dark green
- Small, irregular sized, dried leaves
- All natural

Nutrition Facts

servings per container	
Serving size 1/4 teaspoon (.5g)	
Amount per serving	0
Calories	
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
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 9.5 mg	0%
Iron 0.6 mg	4%
Potassium 4.1 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

- Add to roasted vegetables, meat and poultry
- Include in soups and cream sauces for a warm, savory flavor balance
- Blend with mustard, salt and garlic for a unique pork rub

RECIPE

Roast Beef Hash

- 1 pound potatoes, diced and roasted
- 6 ounces roast beef, cut into 1/2-inch pieces
- 1/2 onion, chopped
- 1/2 green bell pepper, chopped
- 1 teaspoon Ground Thyme
- 1/4 teaspoon ground black pepper
- 1-1/2 tablespoons olive oil

Combine potatoes, roast beef, onion, bell pepper, thyme and pepper in bowl, tossing to blend. Heat oil in heavy skillet over medium heat. Add potato mixture, pressing to flatten with spatula. Cover and cook until bottom begins to crisp. Turn over in sections using stiff spatula. Cook uncovered until hash is thoroughly flecked with brown bits and onion and bell pepper is tender.

Makes 2 servings

There's something so satisfying about some simple, savory foods like this Roast Beef Hash. Don't be confined by the name—this is a great way to use up leftovers of any sort: beef, pork, poultry or even roasted or grilled vegetables.

INGREDIENTS

Dried Thyme.



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COUNTRY OF ORIGIN DECLARATION FOR THYME

THIS PRODUCT ORIGINATES FROM EGYPT