

REPORT  
MODIFICATION DATE  
November 2, 2016

**FOOD SERVICE PRODUCT SPECIFICATIONS****GROUND CLOVES****H67**

\*Includes suffix  
codes: A,B,C,D,E,I,S

**I. Product Description**

Intensely aromatic Ground Cloves infuse sweet and spicy taste into everything from baked goods to savory meat dishes.

- Red to dark brown
- Fine-textured powder
- Popular in seasoning blends, along with cinnamon, ginger and nutmeg
- Naturally gluten free

**II. Packaging, Labeling, Storage**

**Ingredient Statement** Cloves.

**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** Minimum 12 Months (under Optimum Storage Conditions).

Code	PackageSize	Gross Weight	UPC	Length	Width	Height	Cube	Case(Ti)	Layers(Hi)
H67A	16 oz jar each	1.2	687080070347	3.75	2.5	8	0.040		
H67B	6 / 16 oz jar case	7.3	00687080030655	11.25	5.375	8.125	0.280	21	5
H67C	8 lb bag / box each	8.4	00687080030662	12	6	6	0.250	21	7
H67D	50 lb bag / box each	52.0	00687080028713	18	12	10	1.250	7	5
H67J	4 lb jar each	4.4	00687080289374	5	5.5	8.5	0.140		

**III. Physical**

**Appearance** Reddish To Dark Brown Powder

**Size** Minimum 90% - Us #30 Screen

**Approx. Pieces Per LB:**

**General Preparation** READY TO USE. JUST ADD TO RECIPE AS DIRECTED.

**Instructions**

**IV. General Specifications** This product must be prepared in accordance with Federal Good Manufacturing Practices. The product shall conform to the provisions of the U.S. Foods, Drug and Cosmetic Act including the Food Additives Amendment to this act. The use of, and any remaining residues of, pesticides, fungicides, herbicides, etc. must be in compliance with the prevailing Federal Guidelines as set forth and amended.

**V. Certification**

**Pure Food Guarantee:** PURE FOOD GUARANTEE AVAILABLE UPON REQUEST

**Kosher Certification:** Kosher-Parve

**Organic Certification:**



\*The listed suffix codes are in reference to pack size and do not reflect a change in quality.

**Woodland Foods does not perform microbiological analysis on all products. Our published limits are based on generally accepted criteria for product that has been processed under the veil of verified HACCP programs, documented food safety systems and good manufacturing practices. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This information is**