

REPORT
MODIFICATION DATE
November 2, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS**GROUND CUMIN****H69**

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

I. Product Description

Cumin provides a key flavor to the cuisines of many cultures. It has a warm, earthy aroma and a peppery flavor with citrus notes.

- Light tan to brown
- Fine-textured powder

II. Packaging, Labeling, Storage

Ingredient Statement Cumin.

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)
H69A	16 oz jar each	1.2	687080070408	3.75	2.5	8	0.040		
H69AT	2 oz tin each	0.1	687080032321	2.8125	2.8125	1.875	0.010		
H69B	6 / 16 oz jar case	7.3	00687080030693	11.25	5.375	8.125	0.280	21	5
H69C	9 lb bag / box each	9.5	00687080030709	11.25	5.625	8.125	0.300	21	5
H69D	50 lb bag / box each	52.5	00687080028737	23	15	10	2.000	5	6
H69J	4 lb jar each	4.4	00687080289398	5	5.5	8.5	0.140		
H69JB	6 / 4 lb jar case	26.2	00687080684117	17.625	11.625	10.75	1.270	8	4
H69JJ	6 / 3.5 oz jar case	1.6	687080378641	8	6	4	0.110	33	9

III. Physical

Appearance Light To Dark Yellowish Brown.

Size Minimum 95% - Us #30 Screen

Approx. Pieces Per LB: N/A

General Preparation Instructions READY TO USE. ADD TO TASTE.

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