

REPORT
MODIFICATION DATE
November 3, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS**WHOLE BLACK CARDAMOM****H145**

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

I. Product Description

These Whole Black Cardamom pods impart a warming, smoky flavor, perfect for infusing into spicy, savory recipes.

- Smoky, slightly bitter flavor with anise and menthol notes typical of cardamom
- Dark brown to black pods
- Approximately 1/2 to 1 inch long

II. Packaging, Labeling, Storage

Ingredient Statement Black Cardamom

Packaging Plastic Jars, Bag In Box, Food Grade Paper Bag, 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)
H145A	8 oz jar each	0.7	687080144963	3.75	2.5	8	0.040		
H145AT	1.35 oz tin each	0.1	687080246285	2.8125	2.8125	1.875	0.010		
H145B	6 / 8 oz jar case	4.3	00687080144970	11.25	5.375	8.125	0.280	21	5
H145C	5 lb bag / box each	5.4	00687080144987	12	6	6	0.250	21	7
H145D	20 lb bag / box each	22.0	00687080144994	18	12	10	1.250	7	5
H145J	32 oz jar each	2.4	00687080288476	5	5.5	8.5	0.140		

III. Physical

Appearance Dark Brown To Black.

Size Approximately 1/2" To 1" In Length, Oval Shaped.

Approx. Pieces Per LB:

General Preparation GRIND BEFORE USE OR STRAIN OUT AFTER COOKING.

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