

REPORT
MODIFICATION DATE
November 3, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS**ANISE SEED****H61**

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

I.Product Description

Anise seeds feature a delicately sweet and aromatic bouquet with a distinctive licorice flavor.

- Light green to yellowish tan
- 1/8-inch oval seeds with ridges

II.Packaging, Labeling, Storage

Ingredient Statement Anise Seeds.

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)
H61A	15 oz jar each	1.1	687080249606	3.75	2.5	8	0.040		
H61AT	2.25 oz tin each	0.1	687080031843	2.8125	2.8125	1.875	0.010		
H61B	6 / 15 oz jar case	6.9	00687080252668	11.25	5.375	8.125	0.280	21	5
H61C	7 lb bag / box each	7.5	00687080030549	11.25	5.625	8.125	0.300	21	5
H61D	25 lb bag / box each	27.0	00687080028652	18	12	10	1.250	7	5
H61J	3.75 lb jar each	4.1	00687080289329	5	5.5	8.5	0.140		
H61JJ	6 / 3.0 oz jar case	1.4	687080375848	8	6	4	0.110	33	9

III.Physical

Appearance Light Green Seeds With Yellowish Brown Ridges.

Size Approximately 1/8" In Length, Oval, With Ridges, Small Bits Of Stalk Attached.

Approx. Pieces Per LB:

General Preparation READY TO USE WHOLE OR GROUND. ADD TO TASTE.

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