

REPORT
MODIFICATION DATE
November 2, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS**WHOLE CELERY SEED****H64**

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

I. Product Description

Celery Seeds have a robust, bitter flavor and penetrating aroma that is ideal for adding balance and grassy, vegetal flavor to recipes.

- Medium brown
- Tiny, round seeds, almost powdery texture
- Spicy, vegetal flavor similar to celery plant

II. Packaging, Labeling, Storage

Ingredient Statement Dried Celery 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)
H64A	16 oz jar each	1.2	687080070262	3.75	2.5	8	0.040		
H64B	6 / 16 oz jar case	7.3	00687080030594	11.25	5.375	8.125	0.280	21	5
H64C	8 lb bag / box each	8.5	00687080030600	11	6.25	8	0.320	21	5
H64D	50 lb bag / box each	52.6	00687080028683	23	15	10	2.000	5	6
H64J	4 lb jar each	4.4	00687080289350	5	5.5	8.5	0.140		
H64JJ	6 / 2.5 oz jar case	1.2	687080375633	8	6	4	0.110	33	9

III. Physical

Appearance Light To Dark Green With Brown Undertones.

Size Min 90% + Us #30 Sieve, Round Seeds With Ridges And Small Bits Of Stalk Ends 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