

REPORT
MODIFICATION DATE
November 3, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS**YELLOW MUSTARD SEED****H25**

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

I. Product Description

Yellow Mustard Seeds have a sharp and pungent, but balanced taste and aroma that is released when toasted or ground.

- Spicy, sharp, slightly sweet flavor
- Dark golden yellow
- Small, spherical

II. Packaging, Labeling, Storage

Ingredient Statement Yellow Mustard 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)
H25A	24 oz jar each	1.7	687080249651	3.75	2.5	8	0.040		
H25B	6 / 24 oz jar case	10.3	00687080252705	11.25	5.375	8.125	0.280	21	5
H25C	12 lb bag / box each	12.5	00687080002836	11.25	5.625	8.125	0.300	21	5
H25D	50 lb bag / box each	52.0	00687080002843	18	12	10	1.250	7	5
H25DI	50 lb bag / box each	52.0	00687080561456	18	12	10	1.250	7	5
H25J	6 lb jar each	6.4	00687080288964	5	5.5	8.5	0.140		

III. Physical

Appearance Dark Golden Yellow.

Approx. Pieces Per LB:

General Preparation USE WHOLE OR GRIND IMMEDIATELY BEFORE USE.

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