

REPORT  
MODIFICATION DATE  
November 3, 2016

**FOOD SERVICE PRODUCT SPECIFICATIONS****WHOLE NUTMEG****H26**

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

**I.Product Description**

Whole Nutmeg has a warm, slightly sweet flavor that is released when ground or grated.

- Dark brown
- Approximately 1 inch long
- Oval shape

**II.Packaging, Labeling, Storage**

**Ingredient Statement** Nutmeg.

**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)
H26A	20 oz jar each	1.4	687080249514	3.75	2.5	8	0.040		
H26B	6 / 20 oz jar case	8.8	00687080252583	11.25	5.375	8.125	0.280	21	5
H26C	9 lb bag / box each	9.4	00687080002867	12	6	6	0.250	21	7
H26D	50 lb bag / box each	52.0	00687080002874	18	12	10	1.250	7	5
H26DI	50 lb bag / box each	52.0	00687080566086	18	12	10	1.250	7	5
H26J	5 lb jar each	5.4	00687080289046	5	5.5	8.5	0.140		

**III.Physical**

**Appearance** Dark Brown.

**Size** Approx 1" In Length, Oval Shaped.

**Approx. Pieces Per LB:** 128

**General Preparation** GRATE 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**