

REPORT  
MODIFICATION DATE  
November 2, 2016

**FOOD SERVICE PRODUCT SPECIFICATIONS**

THYME

H45

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

**I. Product Description**

Thyme is one of the most popular culinary herbs, boasting hints of lemon and pepper while being savory and pungent.

- Light to dark green
- Small, irregular sized, dried leaves
- All natural

**II. Packaging, Labeling, Storage**

**Ingredient Statement** Dried Thyme.

**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)
H45A	6 oz jar each	0.5	687080261653	3.75	2.5	8	0.040		
H45B	6 / 6 oz jar case	3.5	00687080261660	11.25	5.375	8.125	0.280	21	5
H45C	5 lb bag / box each	6.0	00687080003079	13.375	9.375	6.75	0.490	13	6
H45D	25 lb bag / box each	27.0	00687080003086	18	12	10	1.250	7	5
H45DI	25 lb bag / box each	27.0	00687080486650	18	12	10	1.250	7	5
H45J	24 oz jar each	1.9	00687080289954	5	5.5	8.5	0.140		
H45JJ	6 / 1.5 oz jar case	0.8	687080375541	8	6	4	0.110	33	9

**III. Physical**

**Appearance** Light To Dark Green, Brown Undertones.

**Size** Minimum 60% + Us #20 Sieve, Maximum 15% - Us #30 Sieve.

**Approx. Pieces Per LB:**

**General Preparation** READY TO USE. 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**