

REPORT
MODIFICATION DATE
November 2, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS**GROUND TURMERIC****H91**

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

I.Product Description

Ground Turmeric comes from the dried root of a plant in the ginger family. It provides a warm, aromatic flavor with a slightly bitter undertone.

- Intense golden yellow to orange color
- Fine-textured powder

II.Packaging, Labeling, Storage

Ingredient Statement Turmeric.

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)
H91A	18 oz jar each	1.3	687080071269	3.75	2.5	8	0.040		
H91AT	2.45 oz tin each	0.2	687080033649	2.8125	2.8125	1.875	0.010		
H91B	6 / 18 oz jar case	8.0	00687080031119	11.25	5.375	8.125	0.280	21	5
H91C	10 lb bag / box each	10.5	00687080031126	11.25	5.625	8.125	0.300	21	5
H91D	50 lb bag / box each	52.6	00687080028959	23	15	10	2.000	5	6
H91DST	50 lb bag / box each	52.6	00687080680089	23	15	10	2.000	5	6
H91J	4.5 lb jar each	4.9	00687080289602	5	5.5	8.5	0.140		

III.Physical

Appearance Golden Yellow Powder.

Size Minimum 70% - Us #50 Screen

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