

REPORT
MODIFICATION DATE
November 2, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS**STAR ANISE****H43**

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

I. Product Description

Our Whole Star Anise adds visual interest and the strong, sweet, licorice-like flavor of anise to recipes, and can also be used as a garnish.

- Herbaceous licorice flavor
- Star-shaped pods
- Red to brown color
- Approximately 3/4 to 1-1/2 inches wide

II. Packaging, Labeling, Storage

Ingredient Statement Dried Star Anise.

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)
H43A	6 oz jar each	0.5	687080071191	3.75	2.5	8	0.040		
H43B	6 / 6 oz jar case	3.5	00687080000467	11.25	5.375	8.125	0.280	21	5
H43C	3.5 lb bag / box each	4.0	00687080007275	11	6.25	8	0.320	21	5
H43D	30 lb bag / box each	32.5	00687080007282	23	15	10	2.000	5	6
H43DI	30 lb bag / box each	32.5	00687080533712	23	15	10	2.000	5	6
H43J	24 oz jar each	1.9	00687080289220	5	5.5	8.5	0.140		
H43JJ	6 / 1.5 oz jar case	0.8	687080378627	8	6	4	0.110	33	9

III. Physical

Appearance Dark Red/brown. Star-shaped Pods.

Size Approximately 3/4" To 1-1/2" In Overall Width.

Approx. Pieces Per LB: 560

General Preparation READY TO USE. ADD TO TASTE. CAN BE GROUND.

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