REPORT
MODIFICATION DATE
November 2, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS

FENNEL POLLEN

H156

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

I.Product Description

Fennel Pollen goes beyond its natural, earthy flavors of licorice, honey and curry, adding an unmistakable umami flavor to any dish. Wild fennel is picked at full bloom, then the flowers are dried and screened to create this singularly delicious spice.

- Sweet fennel flavor with hints of licorice, curry and honey
- Bright golden yellow with green undertones
- Fine grains
- Gluten free

II.Packaging, Labeling, Storage

Ingredient Statement Fennel Pollen.

Packaging 1 Oz Tin Container.
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)
H156A	1 oz tin each	0.1	687080145687	8	4	4	0.070	60	15

III.Physical

Appearance Bright Golden Yellow With Green Undertones.
Size Typical Size Of Pollen In Flower Stems.

Approx. Pieces Per OZ:

General Preparation Instructions READY TO USE. ADD AS NEEDED.

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:

1354 K PARVE

*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