

REPORT
MODIFICATION DATE
November 2, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS

RAS EL HANOUT

H166

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

I. Product Description

Ras el Hanout is an exotic and complex Moroccan spice blend that can contain dozens of ingredients. We source hard-to-find traditional spices, blending them with turmeric, sea salt and dried chiles to create our spicy, savory Ras el Hanout.

- Warm flavor of spices with saltiness
- Light orange-to-brown color
- Fine-textured powder
- Gluten free
- All natural

II. Packaging, Labeling, Storage

Ingredient Statement Spices, Salt, Turmeric.

Packaging Bag In Box, Food Grade Paper Bag, 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)
H166A	16 oz jar each	1.2	687080302172	3.75	2.5	8	0.040		
H166AT	2.5 oz tin each	0.2	687080653878	2.8125	2.8125	1.875	0.010		
H166B	6 / 16 oz jar case	7.3	00687080394719	11.25	5.375	8.125	0.280	21	5
H166C	10 lb bag / box each	10.5	00687080394863	11.25	5.625	8.125	0.300	21	5
H166D	50 lb bag / box each	52.0	00687080284409	18	12	10	1.250	7	5

III. Physical

Appearance Light Brown/orange Powder

Approx. Pieces Per LB: N/A

General Preparation Instructions READY TO USE. ADD TO TASTE.

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