

REPORT
MODIFICATION DATE
November 2, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS**CUMIN****H15**

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

I.Product Description

Cumin provides a key flavor to the cuisines of many cultures. It has a warm, earthy aroma and a peppery flavor with citrus notes.

- Light brown, green and gray
- Approximately 3/16-inch long
- Whole seeds

II.Packaging, Labeling, Storage

Ingredient Statement Dried Cumin Seeds.

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 Min 12 Months (under Optimum Storage Conditions).

Code	PackageSize	Gross Weight	UPC	Length	Width	Height	Cube	Case(Ti)	Layers(Hi)
H15A	14 oz jar each	1.0	687080070392	3.75	2.5	8	0.040		
H15AT	2.3 oz tin each	0.1	687080025507	2.8125	2.8125	1.875	0.010		
H15B	6 / 14 oz jar case	6.5	00687080002614	11.25	5.375	8.125	0.280	21	5
H15C	7.5 lb bag / box each	8.0	00687080047028	11.25	5.625	8.125	0.300	21	5
H15D	25 lb bag / box each	26.9	00687080002638	18	12	8	1.000	7	5
H15J	3.5 lb jar each	3.9	00687080288582	5	5.5	8.5	0.140		
H15JB	6 / 3.5 lb jar case	23.2	00687080684100	17.625	11.625	10.75	1.270	8	4
H15JJ	6 / 3.0 oz jar case	1.4	687080375749	8	6	4	0.110	33	9

III.Physical

Appearance Light Brown, Green, And/or Gray.

Size Approx. 3/16" Long.

Approx. Pieces Per LB: N/A

General Preparation GRIND IMMEDIATELY BEFORE USING. ADD TO TASTE. TOAST PRIOR TO GRINDING FOR
Instructions DEEPER FLAVOR.

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