

REPORT  
MODIFICATION DATE  
November 2, 2016

**FOOD SERVICE PRODUCT SPECIFICATIONS****BROWN MUSTARD SEED****H587**

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

**I. Product Description**

Brown Mustard Seeds have a sharp and pungent but balanced taste and aroma that is released when toasted or ground.

- Sharp, spicy mustard flavor
- Dark reddish brown to black
- Approximately 1 to 3 millimeters in diameter

**II. Packaging, Labeling, Storage**

**Ingredient Statement** Mustard Seed.

**Packaging** Poly Bag In Box, Plastic Jar, 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)
H587A	20 oz jar each	1.4	687080576641	3.75	2.5	8	0.040		
H587B	6 / 20 oz jar case	8.8	00687080576658	11.25	5.375	8.125	0.280	21	5
H587C	9.5 lb bag / box each	9.9	00687080576689	12	6	6	0.250	21	7
H587D	50 lb bag / box each	52.0	00687080576696	18	12	10	1.250	7	5
H587J	5 lb jar each	5.4	00687080577105	5	5.5	8.5	0.140		

**III. Physical**

**Color** Dark Reddish Brown To Black.

**Size** Approximately 1-3 Mm In Diameter, Round, Small.

**Approx. Pieces Per LB:**

**General Preparation** USE WHOLE OR GRIND IMMEDIATELY BEFORE USE.

**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**