

REPORT
MODIFICATION DATE
November 2, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS**SZECHUAN PEPPERCORNS****H34**

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

I.Product Description

Szechuan Peppercorns are a native Chinese spice with a unique citrusy and slightly wood-infused pepper flavor and a strong heat that has a mild numbing effect on the tongue.

- Dark reddish-brown kernels with creamy off-white interior
- Mix of whole round and partially open kernels

II.Packaging, Labeling, Storage

Ingredient Statement Szechuan Peppercorns.

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. Out Of Direct Sunlight.

Shelf Life Minimum 12 Months (under Optimum Storage Conditions).

Code	PackageSize	Gross Weight	UPC	Length	Width	Height	Cube	Case(Ti)	Layers(Hi)
H34AI	8 oz jar each	0.7	687080260441	3.75	2.5	8	0.040		
H34BI	6 / 8 oz jar case	4.3	00687080260458	11.25	5.375	8.125	0.280	21	5
H34CI	4 lb bag / box each	4.5	00687080007800	11.25	5.625	8.125	0.300	21	5
H34DI	25 lb bag / box each	27.5	00687080007817	23	15	10	2.000	5	6
H34DST	25 lb bag / box each	27.5	00687080663679	23	15	10	2.000	5	6
H34JI	32 oz jar each	2.4	00687080289930	5	5.5	8.5	0.140		

III.Physical

Appearance Dark Red/brown Kernels
Size

Approx. Pieces Per LB: N/A

General Preparation Instructions READY TO USE EITHER WHOLE OR GROUND. 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