

REPORT
MODIFICATION DATE
November 2, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS**BLACK SESAME SEEDS****H109**

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

I.Product Description

Visually striking and nutritionally beneficial, Black Sesame Seeds have a mild, nutty, slightly sweet flavor and add a delicate crunch to numerous dishes and baked goods.

- Raw, untoasted seeds
- A striking garnish for sushi, breads, noodle dishes and more
- High in copper, manganese, calcium, iron and zinc

II.Packaging, Labeling, Storage

Ingredient Statement Sesame 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)
H109A	22 oz jar each	1.5	687080249620	3.75	2.5	8	0.040		
H109AT	3 oz tin each	0.2	687080026337	2.8125	2.8125	1.875	0.010		
H109B	6 / 22 oz jar case	9.5	00687080252804	11.25	5.375	8.125	0.280	21	5
H109C	5 lb bag / box each	5.3	00687080000825	12	6	6	0.250	21	7
H109D	50 lb bag / box each	52.0	00687080006544	18	12	10	1.250	7	5
H109J	5 lb jar each	5.4	00687080288131	5	5.5	8.5	0.140		

III.Physical

Appearance Dark Gray To Bluish-black.

Size Approximately 1/8" Long, Oval Shaped.

Approx. Pieces Per LB: N/A

General Preparation Instructions READY TO USE. ADD TO TASTE. TO TOAST, PLACE A SKILLET OVER HIGH HEAT, ADD THE SEEDS AND STIR FREQUENTLY TO AVOID BURNING. WHEN THE SEEDS RELEASE A TOASTED NUTTY FRAGRANCE, REMOVE FROM PAN OR SKILLET (ABOUT 3-5 MINUTES).

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