



PRODUCT SPECIFICATION

NUTMEG GROUND

Item #47301, 47325

This product is food grade, and all shipments conform to the Federal Food and Cosmetic Act of June 25, 1938, as amended.

PHYSICAL DESCRIPTION:

Uniformly ground, dull brown powder with a spicy, warm, slightly camphoraceous, sweet aroma. Flavor is spicy, warm, pungent, oily, and somewhat terpeny.

INGREDIENT STATEMENT:

Nutmeg or Spice

ALLERGENS:

None pertaining to the eight major food allergens.

ANALYTICAL STANDARDS:

Moisture	8.0% max
Volatile Oil	6.0% min
% Thru US #30	95.0% min

MICROBIAL LIMITS:

Standard Plate Count	25,000 max/g
E. coli	<10/g
Coliform	10 max/g
Yeast/Mold	100/100 max/g

OTHER:

BE Status:	Non-Bioengineered
Shipping Temperature:	Ambient
Manufacturing Locations:	USA
Treatment:	This product has been irradiated; do not irradiate again.

STORAGE/SHELF LIFE:

Store sealed containers in a cool, dry area to preserve natural flavor. The shelf life is one year providing products are held in the proper storage conditions.

PACKAGING:

47301	16 oz. "E" container
47325	25 lb. box

Nutrition Facts	
Serving size	(0.5g)
Amount per serving	
Calories	5
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0mg	0%
Potassium 2mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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Effective Date: 6/25/2021
Supersedes: 12/27/2016



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QUALITY ASSURANCE:

Karlsburger Foods is USDA Inspected, Certified Organic, Certified Halal, FDA Registered and operates under a continuous HACCP plan.

LOT CODE EXPLANATION

A lot number is a unique number that is traceable within Karlsburger Kitchen’s system which identifies a specific lot and its production history. This lot number appears on each bag or case of product. All lots are coded with a seven-digit sequence of numbers as illustrated in the following example:

1000001 = Seven-digit code is a unique identification number assigned to each batch of finished good

100 GRAM NUTRITIONALS

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Fat (g)	0.18	36.31
Gram Weight (g)	0.50	100.00	Saturated Fat (g)	0.13	25.94
Water (g)	0.03	6.23	Trans Fatty Acid (g)	0	0
Ash (g)	0.01	2.34	Cholesterol (mg)	0	0
Calories (kcal)	2.63	525.00	Vitamins		
Calories from Fat (kcal)	1.63	326.79	Vitamin D - mcg (mcg)	0	0
Protein (g)	0.03	5.84	Minerals		
Carbohydrates (g)	0.25	49.29	Calcium (mg)	0.92	184.00
Dietary Fiber (2016) (g)	0.10	20.80	Iron (mg)	0.02	3.04
Total Sugars (g)	0.01	2.99	Potassium (mg)	1.75	350.00
Added Sugar (g)	0	0	Sodium (mg)	0.08	16.00

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The food allergens listed below may produce life-threatening reactions in sensitive individuals.

ALLERGEN	YES	NO
Soybeans or soybean products		X
Wheat or wheat products		X
Milk		X
Eggs or egg products		X
Peanuts or peanut products		X
Fish and fish products (cod, haddock, salmon)	___ If yes, specify type(s):	X
Crustacean shellfish and their products (shrimp, crab, lobster)	___ If yes, specify type(s):	X
Tree nuts (almond, Brazil nuts, cashew, chestnut, hazelnut (filbert), macadamia nut, pecan, pine nuts (pinyon, pinon) pistachio, walnut)	___ If yes, specify type(s):	X

All products produced by Karlsburger Foods are made on equipment that produces products that contain soybeans, wheat, milk, eggs, peanuts, fish, crustacean shellfish, and tree nuts. Karlsburger Foods has implemented means to avoid cross contamination with all allergens.

Completed by: Bren Stepp
 Title: Sr. Product Development Manager
 Date: 6/25/2021

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