



**GEL SPICE COMPANY, INC.**

Superior Quality Spices, Seeds & Specialty Items - Importers & Manufacturers

MFG # 610

## PRODUCT SPECIFICATION SEASONING SALT

### **DESCRIPTION:**

Our Spice and herbs are imported under the American Spice Trade Association specifications and comply with all regulations of the United States Food and Drug Act. The product is prepared, processed and packaged under modern sanitary conditions in accordance with good manufacturing practices.

### **INGREDIENTS:**

Salt, spices (including paprika & turmeric for color and spice), dextrose, monosodium glutamate, corn starch, onion, garlic, tricalcium phosphate (to make free flowing), yellow lake #5, and red lake #40.

### **COUNTRY OF ORIGIN:**

U.S.A.

### **ANALYTICAL:**

Moisture	3.0 % maximum
Color	Reddish-orange
Aroma/Flavor	Typical of a spicy salt blend

### **MICROBIOLOGICAL:**

E-coli, Salmonella	Negative
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### **NUTRITIONAL STATEMENT:**

Serving size: 1/4 tsp. (1.1g). Amount per serving: **Calories 0**, Fat Cal 0, **Total Fat 0** (0% DV), **Sodium 390mg** (16% DV), **Total Carb. 0g** (0% DV), **Protein 0g**. Not a significant source of trans fat, cholesterol, dietary fiber, sugars, vitamin A or C, calcium and iron. Percent Daily Values (% DV) are based on a 2,000 calorie diet.

### **ALLERGENS/ GMO:**

None/ To the best of our knowledge, spices are not bioengineered.

### **KOSHER:**

Kosher, endorsed by Orthodox Union.

### **STORAGE/SHELF LIFE:**

The product should be stored under normal food warehouse conditions at cool temperatures of 50°-70°F (10°-21°C) with a relative humidity of 70%. Avoid exposure to direct sunlight or to excessive heat. The shelf life is 12 months packed as bulk and 36 months in a packaged container.

### **DATE CODE:**

Open - 08/01/2013 (August 1, 2013)

Lot Code - Sequential, for internal use.

Written by: Gershon Engel, VP Purchasing	Approved by: Chaim Fleischer, SQF Practitioner/Plant Manager Approved/Original Effective Date: June 10, 2010	Revision # + Date: #2 + 09/08/13 Revision : New format Revised by: Savreet Bains, Product Development Technician
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