

Cilantro Paste

Item Number: 17262

Product Description: A frozen intense blend of cilantro and vegetable oil.

Ingredient Statement: Cilantro, Canola/Olive Oil Blend, Citric Acid.

Allergens: None

Country of Origin: USA

Microbiological Analysis:

| Test Name | Specification | Method |
|-------------------------|--------------------|---------------------------|
| <i>E. coli</i> | < 10/gram | AOAC 991.14 or 2018.13 |
| <i>Salmonella</i> | Negative/375 grams | AOAC 2011.03 |
| <i>L. monocytogenes</i> | Negative/25 grams | AOAC RI 030502 or 2004.02 |
| <i>Staph. aureus</i> | < 10/gram (coag +) | FDA BAM CHP 12 |

Chemical & Physical Analysis:

| Attribute | Specification |
|---------------|---------------|
| pH | < 4.2 |
| Particle Size | < 6 mm |

Sensory Attributes:

| | |
|--------------------|------------------------------------|
| Color | Dark green with small particulates |
| Flavor | Distinctive fresh cilantro flavor |
| Consistency | Thick |

Packaging:

Details: 2/2 Lb. plastic tubs in a corrugated carton. Individual tubs are not for sale.

| Net Wt. | Gross Wt. | Case Dimensions | Case Cube | Tie High | Pallet Count | GTIN Code |
|---------|-----------|-----------------------|-----------|----------|--------------|----------------|
| 4 Lb. | 4.45 Lb. | 9.44" x 4.75" x 5.94" | 0.15 | 38/8 | 304 | 00080731172627 |

Storage: Perishable. Keep Frozen $\leq 0^{\circ}\text{F}$.

Handling: Perishable. Best if stored frozen.

Certifications & Declarations:


3rd Party Audit: Yes – GFSI certified

Gluten Declaration: This product does not contain gluten.

Process Declaration: This product conforms in all respects to the provisions of the *Federal Food, Drug and Cosmetic Act*, as amended and all applicable state and local laws. It was processed in accordance with all four main sections of the *U.S. Public Health Security and Bioterrorism Preparedness and Response Act of 2002* and in accordance with recognized Good Manufacturing Practices (GMP's).

Cilantro Paste


Case Label Example:



CILANTRO PASTE

Ingredients: Cilantro, Canola/olive oil blend, Citric acid.


PROD ID# 17262 NET WT: 2 / 2 LB
 IC# 710458
 LOT# XXXXXX-MM.DD.YY



00080731172627

PERISHABLE - BEST IF STORED FROZEN
 CAN BE HELD AT <40°F FOR UP TO 70 DAYS
 SUPHERB FARMS, TURLOCK, CA 95380 1-800-SUPHERB

Lid Label Example:



CILANTRO PASTE

Ingredients: Cilantro, Canola/olive oil blend, Citric acid.

PROD ID# 17262 NET WT: 2 LB
 LOT# XXXXXX-MM.DD.YY

PERISHABLE - BEST IF STORED FROZEN
 CAN BE HELD AT <40°F FOR UP TO 70 DAYS
 PACKAGED BY SUPHERB FARMS
 TURLOCK, CA 95380

Lot Code Explanation:

Lot # XXXXXX-MM.DD.YY

“XXXXXX” = System Generated Number for Tracking

“MM.DD.YY” = Production Date in Month.Date.Year Format

Nutritional Information

(Per 100 grams)

| Nutrient | Value | UOM |
|----------------------|--------------|----------|
| Calories | 145.5 | kcal |
| Fat | 12.02 | g |
| Saturated Fat | 0.99 | g |
| Trans Fatty Acid | 0 | g |
| Mono Fat | 6.68 | g |
| Poly Fat | 2.68 | g |
| Cholesterol | 0 | mg |
| Carbohydrates | 5.07 | g |
| Dietary Fiber | 2.46 | g |
| Total Sugars | 1.01 | g |
| Added Sugars | 0 | g |
| Protein | 4.27 | g |
| Water | 77.37 | g |
| Ash | 1.28 | g |
| Vitamin A – RAE | 385.2 | mcg |
| Vitamin C | 1.1 | mg |
| Vitamin D | 0 | IU |
| Calcium | 92 | mg |
| Iron | 6.28 | mg |
| Potassium | 466.35 | mg |
| Sodium | 55 | mg |

Nutritional Note: These values are derived and/or compiled from commercially available databases, laboratory analyses and calculation. They are provided to you as an aid in product development work but should not be the sole source used to determine your nutritional labeling. Nutrient labeling data for your products should be prepared in accordance with the C.F.R. Title 21 section 101.9.

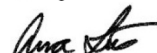
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Last Revision: 09/20/22 by SA

Creation Date: 10/11/19 by SP

Authorized by:



Technical Services Director

Please Note: The information contained herein and/or as indicated on samples submitted is based on laboratory work and is, to the best of our knowledge, true and accurate. However, since the exact conditions under which this information or our products may be used are beyond our control, any recommendations or suggestions are made without warranty of any kind, either expressed or implied. Purchasers are urged to make their own tests and investigations to determine the effectiveness of the products in their processes and in their products, and to prevent any possible patent liability arising of such use.