J. Hellman Frozen Foods, Inc.

Produce Market: 1601 E. Olympic Blvd. #200 Los Angeles, CA. 90021 Phone: 213-243-9105 Fax: 213-243-1189 Hours: 1:00am - 9:30am

INGREDIENT SPECIFICATION

OREGANO LEAVES MEXICAN

DESCRIPTION: Oregano is produced from the dried leaves of the varieties *Lippa Graveolens*.

HACCP: This product is processed and/or packed under a documented HACCP plan.

INGREDIENT STATEMENT: 100% Oregano

COUNTRY OF ORIGIN: Mexico FDA DECLARATION: Spice

USDA DECLARATION: Flavoring, Natural Flavor, or Natural Flavoring

PHYSICAL CHARACTERISTICS:

COLOR: Light green to brownish green

AROMA: Strong Camphoraceous

TASTE: Warm, pungent, slightly bitter

CHEMICAL CHARACTERISTICS:

MOISTURE: 12.0% Max.

MICROBIOLOGICAL:

TREATMENT: <u>Irradiation</u> <u>Ethylene Oxide</u>
TPC: 100,000 cfu/g max. 200,000 cfu/g max.

E. COLI: <10 cfu/g <10 cfu/g

SALMONELLA: Negative Negative

COLIFORM: 100 cfu/g max. 250 cfu/g max.

YEAST & MOLD: 1,000 cfu/g max. 1,500 cfu/g max.

SHELF LIFE & STORAGE:

24 Months Store in a cool, dry place below 70° F.

The package should be tightly sealed.

PARTICLE SIZE:

GROUND (ORMG): 95% Min. through USS #30 Sieve

WHOLE (ORMW): Whole Leaves

GREEK-CUT (ORMGC): 80% Min through USS#10 Sieve

<u>REGULATORY:</u> J. Hellman Frozen Foods, Inc. represents that per our records and inquiries, our products conform to the provisions of the Federal Food, Drug and Cosmetics Act as amended, and applicable State Laws and Municipal Ordinances. Our products are manufactured in accordance with good manufacturing practices (GMP) and under modern sanitary conditions.

<u>GMO STATUS:</u> Based on our information, this product is not genetically modified and does not contain derivatives of genetically modified product.

SEWAGE SLUDGE: To the best of our knowledge, this product is cultivated without the use of Sewage Sludge.

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ALLERGEN INFORMATION OREGANO LEAVES

Materials	Contained In the Ingredient	Present in the Plant	Manufactured on the same line
Wheat/wheat products (flour, starches)	NO	YES (Wheat)	YES (Wheat)
Soybeans/soybean products (flour, oil, proteins)	NO	YES (Soy)	YES (Soy)
Peanuts/peanut products (flour, oil, proteins)	NO	NO	NO
	NO		YES (Milk)
Milk/milk products/dairy or dairy derivatives		YES (Milk)	, ,
Eggs or egg products	NO	YES (Egg)	YES (Egg)
Tree Nuts (almond, brazil nut, cashew, chestnut, hazelnut (filbert), pine nuts (pinyon, pinon, pistachio, pecan, macadamia, walnut, coconut)	NO	YES (Almond, Coconut)	YES (Almond, Coconut)
Seafood / Fish	NO	NO	NO
Crustacean / Shellfish	NO	NO	NO
Celery (seed, stalk, leaf & root)	NO	YES (Celery)	YES (Celery)
Mustard products	NO	YES (Mustard)	YES (Mustard)
Seeds or seed products (cotton, poppy,sesame, sunflower/oil, safflower/oil)	NO	YES (Sesame, Poppy, Sunflower Oil)	YES (Sesame, Poppy, Sunflower Oil)
Rice products (flour, oil, starches)	NO	YES (Rice Flour)	YES (Rice Flour)
Gluten containing cereals (Barley, Rye, Oats, Spelt, Kamut, or their hybridized strains.	NO	YES (Barley, Rye, Oats)	YES (Barley, Rye, Oats)
Lecithin	NO	YES (Lecithin)	YES (Lecithin)
Sulfites	NO	YES (Sulfites)	YES (Sulfites)
Monosodium glutamate	NO	YES (MSG)	YES (MSG)
Hydrolyzed proteins (vegetable)	NO	YES (HVP)	YES (HVP)
Autolyzed yeast / yeast extracts	NO	YES (Yeast)	YES (Yeast)
ВНА	NO	YES (BHA)	YES (BHA)
ВНТ	NO	YES (BHT)	YES (BHT)
Tocopherols	NO	YES (Tocopherols)	YES (Tocopherols)
TBHQ	NO	NO	NO
Non-Bovine Milk	NO	NO	NO
Beef products and their derivatives	NO	NO	NO
Pork products and their derivatives	NO	NO	NO
Chocolate / chocolate derivatives	NO	YES (Chocolate)	YES (Chocolate)
FD&C Colors	NO	YES (FD&C Colors)	YES (FD&C Colors)
Maltodextrin or Dextrose	NO	YES (Maltodextrin, Dextrose)	YES (Maltodextrin, Dextrose)

To the best of our knowledge the above information is true and complete.

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NUTRITIONAL INFORMATION

OREGANO LEAVES

Nutrient	Per 100g	Nutrient	Per 100g
Water (g)	9.93	Ash (g)	7.87
Calories (kcal)	265.00	Calcium (mg)	168.00
Protein (g)	9.00	Phosphorus (mg)	148.00
Fat (g)	4.28	Sodium (mg)	27.00
Saturated (g)	1.55	Potassium (mg)	1260.00
Monounsaturated (g)	0.716	Iron (mg)	36.80
Polyunsaturated (g)	1.369	Thiamin (mg)	0.177
Trans Fat (g)	0.00	Riboflavin (mg)	0.528
Cholesterol (mg)	0.00	Niacin (mg)	4.64
Total Carbohydrate (g)	68.92	Vitamin A (mcg)	85.00
Dietary Fiber (g)	42.50	Vitamin C (mg)	2.30
Total Sugars (g)	4.09	Vitamin D (mcg)	0.00
Added Sugars (g)	0.00		

The information provided herein is, to the best of our knowledge, true and accurate. Since conditions under which our products and information may be used beyond our control, any recommendations and/or suggestions are made without any warranty of any kind. Purchasers should make their own determination as to the effectiveness of the products in their processes and in their products.

SOURCE: USDA

ADDITIONAL REGULATORY INFORMATION

GLUTEN:

Per FDA's final rule, published on August 2, 2013, which gives the final definition of the term "Gluten-Free," J.Hellman Frozen Foods, Inc. cannot guarantee that this product is "Gluten-Free." If Gluten testing is required, this can be arranged upon request with an additional cost. Please inquire with your sales representative.

SDS:

This item is not listed on the Federal Hazardous Materials list and therefore a SDS is not required. Food ingredients are specifically exempted from the SDS requirement as per Barclays California Code of Regulations (Title 8. Section 5194 (4)(B).

Hazard Communication) & HazCom 2012 (Scope and Application (b) (5) (iii)).

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Date Issued: 04/20/2020 Revision #: 2 Issued by: QA Department

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