Issue Date: 2025



Majestic International Spice Los Angeles CA 90025 Tel: 323-303-3324 www.majesticspice.com

PRODUCT SPECIFICATION SHEET **DILL WEED WHOLE**

Ingredients	Dill Weed
Treatment	Steam
Country of Origin	USA
Allergens	None
GMO	None

Description From the dried leaves of Dill Anethum graveolens

Nutrition	ı Fa	cts
Serving Size 100 g		
Servings Per Containe	r 1	
Amount Per Serving		
Calories 390 Calo	ories from I	Fat 220
	% Dail	y Value
Total Fat 25g		39 %
Saturated Fat 2g		11%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 160mg		7%
Total Carbohydrate	41g	14%
Dietary Fiber 12g		47 %
Sugars 1g		
Protein 18g		
Vitamin A 2%	\	2 2004
Vitallilli A 2 /0	vitaiiiii	
Calcium 180% •	Iron 250	%
* Percent Daily Values are calorie diet. Your daily v or lower depending on y	alues may b	e higher
Calories	2,000	2,500
Total Fat Less than	65 g	80 g
Sat Fat Less than	20 g	25 g
Cholesterol Less than		300 mg
Sodium Less than	2,400 mg	
Total Carbohydrate	300 g 25 g	375 g 30 g
Dietary Fiber		

Particle Size

1% max on USS # 14 ASTA 10.0 2% max thru USS # 70

Kosher Orthodox Union

General Requierements

Product conforms to all provisions of the Federal Food and Drug Cosmetic Act. Product is manufactured in accordance with Good Manufacturing Practices and Under Modern Sanitary Conditions.

Packaging and Storage

Product is packed in poly-lined corrugated boxes for bulk of 25 lbs and 50 lbs.

Shelf-life is 24 months from the date of production. Store in cool dry place.

Microbiological Characteristics

Total Plate Count	<250,000 cfu/g Max FDA/BAM
Yeast and Mold	100 cfu/g Max FDA/BAM
Total Coliforms	<10 cfu / g FDA/BAM
E. Coli (by petrifilm)	<10 cfu / g FDA/BAM
Listeria	Negative / 25 g FDA/BAM
Salmonella	Negative /25g, 375g AOAC

Physical / Chemical Characteristics

Moisture Content	10 % max ASTA 2.1
Ash	15 % max ASTA 3.0
Acid Insoluble Ash	2 % max ASTA 4.0
Volatile Oil	0.1 % min ASTA 5.0

Defect levels

The product shall be free of all other extraneous, foreign or non-conforming substances which will affect the safety, appearance and edibility of the product

Product passed through metal detector