



PRODUCT SPECIFICATION SHEET

**GROUND MEXICAN OREGANO**

HERB

**Ingredients** Oregano leaves, dried.

**Product Description** An olive to green-brown color Powder.

**Country of Origin** Mexico

**Aroma/Flavor** Characteristic aromatic flavor pungent slightly bitter flavor

**Allergens** None

**GMO Statement** None

**Treatment** Steam

**Sieve Analysis** 0 % max + USS # 6  
60 % min + USS # 20  
5 % max - USS # 40

Nutrition Facts		
Serving Size 100 g		
Servings Per Container 1		
Amount Per Serving		
Calories	270	Calories from Fat 40
% Daily Value*		
Total Fat	4.5g	7 %
Saturated Fat	1.5g	8 %
Trans Fat	0g	
Cholesterol	0mg	0 %
Sodium	25mg	1 %
Total Carbohydrate	69g	23 %
Dietary Fiber	43g	170 %
Sugars	4g	
Protein	9g	
Vitamin A	35 %	Vitamin C 4 %
Calcium	160 %	Iron 200 %
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.		
	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 300 mg
Sodium	Less than	2,400 mg 2,400 mg
Total Carbohydrate		300 g 375 g
Dietary Fiber		25 g 30 g
Calories per gram:		
Fat	9	Carbohydrate 4 Protein 4

Kosher Orthodox Union

**General Requirements**

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 box for bulk of 50 lbs.

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

**Microbiological Characteristics**

Total Plate Count	100,000 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/25g AOAC
Salmonella	Negative/25g, 375g FDA/BAM

**Chemical Characteristics**

Moisture Content	8.0 % max
Volatile Oil	< 1.0 %
Total Ash	8.5 % max

**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** with standards  
2.5 mm Fe; 3.0 mm Non Fe; 3.0 mm SS