

Description: Blend of herbs and spices.

Appearance	Bright red powder with chile flakes	Method: Visual observation			
Organoleptic Properties					
Aroma	Spicy, smoky				
Chemical Properties					
Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis			
Microbiological Properties					
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent			
Salmonella	NEG/375g	Method: FDA BAM or AOAC equivalent			
Packaging, Labeling, Storag	e				
Packaging	Poly bag in box, food grade paper bag, or to customer specification				
Receiving Conditions	Product should be shipped and handled in a sanitary manner.				
Storage Conditions	Store in a dry, cool place.	Store in a dry, cool place.			
Shelf Life	24 months (under optimum storage cond	24 months (under optimum storage conditions).			
Other					
Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.				
Natural Status		This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.			
BE Status	This product does not contain bioengine	This product does not contain bioengineered ingredients.			
Vegan Status		This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.			
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood				
	plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.				
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.				



ALLERGEN STATEMENT

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	Х	Х		X		MILK
	Х	X		X		EGGS
	Х	Х		X		SOYBEANS
	Х	Х		Х		WHEAT
	Х		Х		Х	PEANUTS
	Х	Х		Х		TREE NUTS
	Х		Х		Х	FISH
	Х		Х		Х	CRUSTACEAN SHELLFISH
	Х	Х		Х		SESAME
	Х	Х		Х		MUSTARD
	Х	Х		Х		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

Ingredient Statement

Spices (including chile powder, chile flake, cumin, coriander, caraway, sumac), Garlic, Paprika, Salt, Citric acid, Sumac, Contains 2% or less of Tomato powder, Red wine vinegar powder (IP maltodextrin, red wine vinegar).

Product Certifications

Certified Kosher Parve

Nutritional Analysis

Serving Size	100.00	g
Calories	298.44	
Total Fat	7.10	g
Saturated Fat	0.84	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	3,085.78	mg
Total Carbohydrates	61.10	g
Dietary Fiber	21.87	g
Sugars	21.55	g
Protein	11.41	g
Vitamin A	904.17	mcg
Vitamin C	18.70	mg
Calcium	172.61	mg
Iron	11.76	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,548.29	mg



STORE IN A DRY, COOL PLACE.

Nutrition Facts servings per container Serving size about 1/4 tsp (.5g) **Amount per serving** 0 Calories % Daily Value* Total Fat 0 q Saturated Fat 0 q 0% Trans Fat 0 g Cholesterol 0 mg 0% Sodium _{15 mg} 1% Total Carbohydrate 0 g 0% Dietary Fiber 0 g 0% Total Sugars 0 g Includes 0 q Added Sugars 0% Protein 0 g Vitamin D 0.0 mca 0% Calcium 0.0 mg 0% Iron 0.1 mg 0% Potassium 10.0 mg 0%

INGREDIENTS

Spices (including Chile Powder, Chile Flake, Cumin, Coriander, Caraway, Sumac), Garlic, Paprika, Salt, Citric Acid, Sumac, Contains 2% Or Less Of Tomato Powder, Red Wine Vinegar Powder (ip Maltodextrin, Red Wine Vinegar).

HARISSA SEASONING

Harissa is a hot chile paste ubiquitous in North African cuisine and made from a variety of spicy chiles. Harissa Spice Blend captures the bold, smoky flavor of the classic sauce using an all-natural blend of fiery chiles, garlic, tomato, and warm spices.

- Hot, spicy flavor of chiles with a complex array of savory spices
- · Coarsely ground and crushed spices
- · Deep, rusty red color

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- · Create a bold, spicy rub for roasted meats
- Add to olive oil and garlic for a classic
- Use to flavor soups, stews, and salads
- · Create a spicy dip by combining with tangy yogurt

RECIPE

Smoky Harissa Roasted Sweet Potato Wedges

- 2 tablespoons Harissa Spice Blend
- 1 teaspoon ground cumin
- 1 teaspoon Hickory Smoked Sea Salt
- 3 medium sweet potatoes, scrubbed and cut into 1/2-inch-thich wedges (skin left on) 2 tablespoons vegetable oil, melted
- 1 tablespoon chopped fresh cilantro

Preheat oven to 400°F, and line two baking sheets with parchment paper. Stir together Harissa Spice Blend, ground cumin and Hickory Smoked Sea Salt in a small bowl. Toss sweet potato wedges with oil in a large mixing bowl until well coated. Sprinkle Harissa Spice Blend mixture lightly over wedges, while tossing, to thoroughly coat all wedges.

Transfer wedges to prepared baking sheets, and bake 35 to 40 minutes, tossing once partway through cooking, until potatoes are tender and crispy at edges

Sprinkle with chopped fresh cilantro. Serve hot.

Makes 6 servings

The combination of sweet, spicy and smoky makes this crispy baked sweet potato dish an addictive side option for everything from burgers to grilled chicken to steaks

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



COUNTRY OF ORIGIN DECLARATION FOR HARISSA SEASONING

THIS PRODUCT ORIGINATES FROM UNITED STATES