

PUMP IN SPICE MC3

Description: A seasoning mixture that is ideal for autumnal treats including pumpkin pie.

Physical Properties

Appearance	Light brown powder
Size	Minimum 90% - US #30 Screen

Organoleptic Properties

Flavor	Warm spice, some sweetness.
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Microbiological Properties

Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Bag in a box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a cool, dry place
Shelf Life	36 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 bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

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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.



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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	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

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



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Ingredient Statement

Cinnamon, Nutmeg, Ginger, Allspice.

Product Certifications

Certified Kosher Parve

Nutritional Analysis

Serving Size	100.00	g
Calories	298.34	
Total Fat	7.11	g
Saturated Fat	4.34	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	19.23	mg
Total Carbohydrates	74.33	g
Dietary Fiber	40.52	g
Sugars	2.25	g
Protein	5.11	g
Vitamin A	254.87	IU
Vitamin C	6.49	mg
Calcium	738.44	mg
Iron	9.05	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	596.91	mg



PUMPKIN SPICE

NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size 1/2 tsp (.5g)	
Amount per serving	
Calories	0
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 3.7 mg	0%
Iron 0.0 mg	0%
Potassium 3.0 mg	0%

* 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.

Pumpkin Pie Spice is a warming, sweet spice blend with an iconic, beloved flavor that conjures up fall and winter. We mix cinnamon, nutmeg, ginger and allspice to create a seasoning powder to add to your favorite pumpkin dishes.

- Light brown powder
- Slightly sweet, warm spice flavor
- Fine powdery texture
- Naturally gluten free
- All natural

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Enhance flavoring of pumpkin pie, cookies, muffins or any pumpkin-flavored dessert
- Add to soups or sides featuring butternut squash or sweet potatoes
- Sprinkle onto the top of hot beverages such as apple cider and lattes

RECIPE

Pumpkin Pie

- 6 ounces granulated sugar
- 1/2 teaspoon kosher salt
- 2 1/2 teaspoons Pumpkin Pie Spice
- 8 ounces cream cheese, at room temperature
- 1 (15-ounce) can pumpkin puree
- 4 tablespoons unsalted butter, melted and cooled
- 3 large eggs
- 1 frozen pie shell, thawed

Heat an oven to 425° degrees and arrange a rack in the middle of the oven. Cover the frozen piecrust with wax paper and pour raw beans or rice to rice the space of the pie crust. Bake this crust for 10-15 minutes until it is golden brown. And set it aside to cool thoroughly. Reduce heat to 350°F.

In the bowl of a food processor, combine Pumpkin Pie Spice, salt, and pulse 3 times to mix. Add the cream cheese and pulse until a paste forms. Add the pumpkin and butter and process for 30 seconds. Stop to scrape down the sides of the bowl, then process until the mixture is completely smooth, about 30 seconds longer. Add the eggs 1 at a time pulsing between eggs until completely smooth, scraping down sides as necessary.

Pour the mixture into prepared pie shell and smooth over the top with a rubber spatula. Rap the shell firmly against the counter a few times in order to release any air bubbles. Transfer to the baking sheet in the oven and bake for until the filling puffs slightly and the center only moves slightly when jiggled, 30 to 35 minutes, rotating the pie half way through baking. Allow the pie to cool for at least one hour before serving. It may be chilled for up to two days.

Makes 1 pie

Classic pumpkin pie has the distinctive flavor of our Pumpkin Pie Spice. Cinnamon, Nutmeg, Ginger and Allspice add the required and familiar taste and smell of the holidays. This pie recipe includes cream cheese for extra creaminess.

INGREDIENTS

Cinnamon, Nutmeg, Ginger, Allspice.



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C UN IGIN ECL I N
THIS PRODUCT ORIGINATES FROM UNITED STATES