

## KOREAN BLACK GARLIC SEASONING FBL

Description: Dry rub for traditional Korean marinade. Soy, sugar, sesame, garlic and ginger overtones.

### Organoleptic Properties

Flavor	Soy, sugar, sesame, garlic and ginger overtones.
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### Microbiological Properties

Standard Plate Count	Maximum: 200,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g or cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 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	Poly bag in box, plastic jar, or to customer specification
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

### Other

Gluten Status	This product contains the gluten proteins found in wheat, rye or barley.
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 genetically engineered ingredients.
Vegan Status	This product and/or its components does not meet the definition for vegan.
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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### FBL

#### **Ingredient Statement**

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Brown sugar, turbinado sugar, sesame seeds, salt, garlic powder, spices, black garlic powder, corn maltodextrin, wheat, soybeans, scallions. Contains sesame, wheat and soybeans.

#### **Product Certifications**

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Certified Kosher Parve

#### **Nutritional Analysis**

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Serving Size	100.00	g
Calories	358.00	
Total Fat	7.27	g
Saturated Fat	1.18	g
Trans. Fat	0.00	g
Cholesterol	0.12	mg
Sodium	4,324.67	mg
Total Carbohydrates	69.90	g
Dietary Fiber	4.26	g
Sugars	48.16	g
Protein	7.35	g
Vitamin A	1,348.95	IU
Vitamin C	13.04	mg
Calcium	119.06	mg
Iron	3.87	mg
Added Sugars	47.65	g
Vitamin D	0.12	mcg
Potassium	416.15	mg



## KOREAN BLACK GARLIC SEASONING

Black Garlic has long been prized in Asian cultures for its rich, smooth flavor. Black Garlic is created when raw garlic is fermented in an environment with carefully controlled heat and humidity. This seasoning blend makes adding Black Garlic to recipes easier and more convenient.

- Great substitute for a traditional Korean meat marinade with flavors of soy, sugar, sesame, garlic and ginger.
- Caramelizes on meat as it is grilled, roasted or broiled
- Presents a round, pronounced sweetness typical of Korean barbecue

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b> about 1/4 tsp (.5g)	
<b>Amount per serving</b>	
<b>Calories</b>	
<b>% Daily Value*</b>	
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 20 mg	<b>1%</b>
<b>Total Carbohydrate</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	<b>0%</b>
Calcium 0.6 mg	<b>0%</b>
Iron 0.0 mg	<b>0%</b>
Potassium 2.1 mg	<b>0%</b>

\* 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.

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Add to marinades to add dimension to beef, lamb or pork
- Sprinkle on roasted meats
- Add to soups and stews
- Give a rich, earthy fullness to whole grains like barley, farro or grano

### RECIPE

Black Garlic Glazed Swordfish

- 4 swordfish steaks, 20-24 ounces
- 2 tablespoons Korean Black Garlic Seasoning
- 1 teaspoon sesame oil
- 1 teaspoon soy sauce
- 1 teaspoon sherry wine

Place swordfish steaks and remaining ingredients in a zip plastic bag. Squeeze out the excess air before sealing. Allow the fish to marinate for 1 hour in the refrigerator.

Heat a medium skillet, or one large enough to hold all 4 pieces of fish, to medium high. When hot turn off the flame to prevent flare-ups. Add the swordfish steaks one at a time then turn the flame back to medium high. Cook for 2 minutes then turn the steaks over and add the marinade to the pan. Continue cooking until the steaks are nicely glazed, about 3-4 minutes.

Makes 4 servings

Korean Black Garlic Seasoning is made for marinating and glazing fish, chicken, steak or vegetables. Our blend is sweetened with brown and turbinado sugars with rich, fermented black garlic, sesame seeds and scallions. Our Korean Black Garlic Seasoning is one of the most convenient ways to add authentic Black Garlic and other subtle Asian flavors to recipes.

### INGREDIENTS

Brown Sugar, Turbinado Sugar, Sesame Seeds, Salt, Garlic Powder, Spices, Black Garlic Powder, Corn Maltodextrin, Wheat, Soybeans, Scallions. Contains Sesame, Wheat And Soybeans.



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FBL**

**COUNTRY OF ORIGIN DECLARATION**

**THIS PRODUCT ORIGINATES FROM UNITED STATES**