



Culinary Lavender

(inv-ZL)

PRODUCT OF FRANCE

Dried culinary flower is actually a Lavandin. Lavandin is a natural hybrid of *lavandula angustifolia* and *lavandula latifolia*. When two lavender plants cross pollinate, the result is a hybrid plant also known as Lavandin. Culinary lavender is a versatile herb. It is a member of the mint family and is close to rosemary, sage, and thyme. It is best used with fennel, oregano, rosemary, thyme, sage and savory. Adding too much lavender to your recipe can make your dish bitter. A little goes a long way. Dried culinary lavender is more potent than fresh lavender.

Lavender Super



CHARACTERISTICS

- Lavender including other flower pieces
- Natural lavender aroma
- Size: small natural lavender capsules
- Natural without an additive
- Non-GMO
- Gluten-Free

PACK AND SIZE: Packed in 1-lb resealable poly bags or to customer specification.

STORAGE AND SHELF LIFE: 24 months if stored in a dry and cool place in its original unopened packaging

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Other declarations	<ul style="list-style-type: none"> • Lavender is naturally gluten-free* • Lavender is vegan*
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Heavy metal analysis			
Cadmium	<1 mg/kg	Arsenic	<3 mg/kg
Mercury	<1 mg/kg	Lead	<10 mg/kg
Microbiology			
Total Plate Count (TPC)	<500,000/g	E. coli	< 10/g
Yeast and mold	<1000/g	Salmonella	ND in 25 g
<p>Allergen Statement: Contains no allergens. Present in the same plant: celery, corn, egg, fin fish, dairy, sesame seeds, shell fish, soy, wheat, gluten, monosodium glutamate (MSG), sulfites, tree nuts.</p>			

Lavender Nutrition Facts

Serving Size: 100 gram serving of fresh lavender

Amt. Per Serving	
<u>Calories</u>	49
<u>Carbohydrates</u>	11 g
<u>Cholesterol</u>	0 mg
<u>Sodium</u>	0 mg
<u>Potassium</u>	0 mg