

FREEZE DRIED SHALLOTS

(ZS125)

Description: Shallots are formed more like garlic than onion, with a head composed on multiple cloves, each covered with a thin, papery skin. Shallots are favored for their mild onion flavor and can be used in the same manner as onions.

Physical Properties

Appearance	Off-white with light purple and green undertones.	Method: Visual observation
Size	Approximately 1/4" diced.	

Organoleptic Properties

Flavor	Typical of shallots, sweet, onion-like.
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Chemical Properties

Moisture	Maximum: 5 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

Standard Plate Count	Maximum: 100,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 250 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	Plastic Jars, 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.
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.

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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.
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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"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

Shallots.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	12.30	g
Carbohydrate	80.70	g
Moisture	2.00	g
Ash	4.50	g
Fat	0.50	g

Nutritional Analysis

Serving Size	100.00	g
Calories	348.00	
Total Fat	0.50	g
Saturated Fat	0.08	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	59.00	mg
Total Carbohydrates	80.70	g
Dietary Fiber	15.70	g
Sugars	38.16	g
Protein	12.30	g
Vitamin A	21.00	IU
Vitamin C	39.00	mg
Calcium	183.00	mg
Iron	6.00	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,650.00	mg



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

FREEZE DRIED SHALLOTS

Freeze Dried Shallots are an excellent way to add the mild, oniony flavor that makes shallots a go-to ingredient for chefs. We choose select shallots, then dice and freeze dry them to preserve their natural flavor and increase shelf life.

- Sweet, oniony shallot flavor
- Off-white with light purple and green undertones
- Approximately 1/4-inch dried, diced pieces

Nutrition Facts

servings per container	
Serving size about 1/4 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 0.9 mg	0%
Iron 0.0 mg	0%
Potassium 8.3 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.

INGREDIENTS

Shallots.

BASIC PREP

Ready to use. Add as needed.

SUGGESTED USES

- Grind, crush or add whole to recipes calling for shallots
- Use in spice blends, marinades and meat rubs
- Use to season sautéed, roasted or sauced vegetable dishes

RECIPE

Spinach-Bacon Quiche

- 1 deep-dish pie crust
- 9 large eggs
- 2 cups heavy cream
- 2 teaspoons bouquet garni
- 1/2 cup Freeze Dried Shallots
- 1-1/2 teaspoons kosher salt
- 1 pound bacon, cooked and crumbled
- 1 cup baby spinach
- 1 cup shredded Asiago
- 1 cup shredded Fontina

Preheat oven to 400°F. Prick pie shell all over with a fork. Bake for 12 minutes.

While the crust is par-baking, whisk together eggs, heavy cream, shallots, bouquet garni, freeze dried shallots and salt. Remove crust from the oven.

Scatter bottom of shell with bacon, spinach, Asiago and Fontina. Pour egg mixture into crust, making sure the spinach is covered. Transfer to the oven to bake until lightly browned and set, about 50 minutes.

Serves 8

As a rule of thumb, 1/2 teaspoon of freeze dried shallots is equal to one clove of fresh shallot. Here, they complement classic quiche ingredients, namely bacon and spinach.

Prep Time: 15 minutes
Cook Time: 1-1/2 hours



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THIS PRODUCT ORIGINATES FROM CHINA