



Sweet Hungarian Paprika

AIAR

This product has been treated with irradiation.

Description: Paprika is made by first drying and then grinding red peppers (pimientos) into a fine powder. Hungarian paprika is the bright red colored powder which is achieved by drying and grinding the fruit of capsicum annum l.

Physical Properties

Appearance	Bright red powder
Size	Min 90% through a US #30 sieve.

Organoleptic Properties

Flavor	Sweet, typical of paprika
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Chemical Properties

Moisture	Maximum: 14 %	Method: Halogen Thermogravimetric Analysis
ASTA value	Ideal: 100 ASTA units	

Microbiological Properties

Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.
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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

Certificate of Irradiation	Minimum: 10 kGy	Maximum: 30 kGy	Method: Dosimeter
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 has nothing artificial or synthetic added to it. It does not meet the definition of all natural as a result of it being irradiated.		
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.		

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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.

Prop 65 Statement

Due to our inability to determine usage levels we cannot guarantee that this product does not require a warning if sold in California.

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

Paprika

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	14.14	g
Carbohydrate	53.99	g
Moisture	11.24	g
Ash	7.74	g
Fat	12.89	g

Nutritional Analysis

Serving Size	100.00	g
Calories	282.00	
Total Fat	12.89	g
Saturated Fat	2.14	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	68.00	mg
Total Carbohydrates	53.99	g
Dietary Fiber	34.90	g
Sugars	10.34	g
Protein	14.14	g
Vitamin A	49,254.00	IU
Vitamin C	0.90	mg
Calcium	229.00	mg
Iron	21.14	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	2,280.00	mg



STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size 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 1.1 mg	0%
Iron 0.1 mg	0%
Potassium 11.4 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.

SWEET HUNGARIAN PAPRIKA

Our Sweet Hungarian Paprika has a rich, sweet pepper flavor, but no heat. Its vivid red color makes it a standout addition to stews and sauces, as well as a beautiful garnish.

- Paprika is a common ingredient in both Spanish and Hungarian cuisines
- Higher vitamin C content by weight than citrus fruit

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Use to create classic Hungarian specialties like chicken paprikash and goulash
- Lends rich red color and subtle smokiness to cream-based sauces, soups, and stews
- A delicious complement to poultry, pork and shrimp
- Sprinkle over deviled or baked eggs
- Add to vinaigrettes or infuse into olive oil for dressing salads

RECIPE

Hungarian Goulash

- 1 tablespoon vegetable oil
- 1 1/2 lb boneless beef chuck, tip or round roast, cut into 3/4-inch cubes
- 1/2 cup beef broth
- 3 tablespoons Sweet Hungarian Paprika
- 1 1/2 teaspoons salt
- 1/2 teaspoon caraway seed
- 1/4 teaspoon pepper
- 3 large onions, chopped
- 2 cloves garlic, minced
- 1 can (14.5 oz) diced tomatoes
- 1/4 cup cold water
- 2 tablespoons all-purpose flour

Place a 4-quart Dutch oven or heavy pot on a stovetop over medium heat. Add the vegetable oil and when shimmering add the beef. Fry the meat for about 15 minutes, stirring occasionally, until brown; drain. Stir in onions, garlic, caraway seed, Sweet Hungarian Paprika and salt. Cook for 2 minutes then add the flour. Stir for one minute, constantly to prevent burning. Add the broth and tomatoes and reduce the heat to low. Cover; simmer about 1 hour 15 minutes, stirring occasionally, until beef is tender. Serve over cooked, warm egg noodles and garnish with fresh chopped parsley.

Serves 4-6

Sweet Hungarian Paprika is commonly found in many kinds of cuisine. Arguably the classic use is in goulash. The rich, sweet and not spicy flavor of paprika is easily recognizable in this simple one pot dish. This recipe will adapt seamlessly to a slow cooker.

INGREDIENTS

Paprika

Sweet Hungarian Paprika

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COUNTRY OF ORIGIN DECLARATION
FOR

SWEET HUNGARIAN PAPRIKA

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THIS PRODUCT ORIGINATES FROM HUNGARY