

HIBISCUS POWDER AQAL

This product has been treated with irradiation.

Description: Hibiscus Flowers are a dried trumpet shaped flower that is burgundy color. These flowers are then ground into a powder for your convenience.

Physical Properties

Appearance	Reddish-brown to dark reddish-brown.
Size	Minimum 80% - US #40 Screen

Organoleptic Properties

Flavor	Typical of hibiscus.
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Chemical Properties

Moisture	Maximum: 11 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/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/375g	Method: FDA BAM or AOAC equivalent
Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.	

Packaging, Labeling, Storage

Packaging	Plastic jars, bag in box, 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.		

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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.
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

Hibiscus

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	4.35	g
Carbohydrate	74.88	g
Moisture	11.19	g
Ash	9.06	g
Fat	0.52	g

Nutritional Analysis

Serving Size	100.00	g
Calories	322.00	
Total Fat	0.52	g
Saturated Fat	0.22	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	16.70	mg
Total Carbohydrates	74.88	g
Dietary Fiber	39.98	g
Sugars	11.23	g
Protein	4.35	g
Vitamin A	0.00	IU
Vitamin C	0.00	mg
Calcium	1,486.30	mg
Iron	4.50	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,993.20	mg



STORE IN A DRY, COOL PLACE.

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 7.4 mg	0%
Iron 0.0 mg	0%
Potassium 10.0 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.	

HIBISCUS POWDER

Hibiscus Powder is made from the dried, ground sepals of the hibiscus plant. Often mistaken for flowers themselves, they are actually fleshy, trumpet-shaped, deep burgundy fruits that grow after hibiscus flowers bloom. This finely ground, tart powder has a deep burgundy color.

- Can be used to flavor warm or cold beverages, soups and sauces, as well as to add color to food and beverages
- If steeping in a liquid, powder sediment should be strained out prior to use
- Naturally gluten free

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- If steeping in a liquid, powder sediment should be strained out prior to use
- Typically brewed with water to make either a hot tea or a refreshingly tart cold beverage, which can be sweetened
- The liquid from steeped Hibiscus Flowers can also be made into jellies or sauces
- Steep in vinegar to infuse flavor and color
- Mix with salt or sugar and use to rim

RECIPE

Hibiscus-Meringue-Frosted Vanilla Cupcakes

2 large egg whites, room temperature
1 teaspoon vanilla extract
1/4 cup water
1/2 cup granulated sugar
1/8 teaspoon salt
1 teaspoon Hibiscus Powder
12 unfrosted vanilla cupcakes

Place egg whites and vanilla in the bowl of a stand mixer and beat on low speed until peaks start to form. Meanwhile, whisk together vanilla extract and water in a medium saucepan and bring to a boil over medium-high heat. Continue cooking until the syrup reaches 235°F on a candy thermometer. Increase mixer to medium-high speed and slowly add syrup to egg whites. Continue beating until stiff, glossy peaks form. Add hibiscus powder and continue beating until combined. Fill a piping bag with frosting and pipe onto cupcakes. If desired, use a kitchen torch to lightly toast meringue.

Serves 12

Pleasantly tart, pink-hued hibiscus powder serves two purposes in this easy, cloud-like meringue frosting: it lends a light, citrus note and it naturally colors it. Lightly toast it with a kitchen torch of a quick turn under the broiler, if desired.

Prep Time: 15 minutes
Cook Time: 0 minutes

INGREDIENTS

Hibiscus



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

**HIBISCUS POWDER
AQAL**

COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM VIETNAM