

SUN DRIED TOMATO POWDER

BPAO

Description: Sound, whole, ripe red tomatoes are selected, washed, halved, de-seeded, and sun dried prior to being further chopped to a powdered consistency.

Physical Properties

Appearance	Red to reddish brown powder
Size	Minimum 70% - US #30 (.6mm)Screen

Organoleptic Properties

Flavor	Typical of sun dried tomatoes.
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Chemical Properties

Moisture	Maximum: 20 %	Method: Halogen Thermogravimetric Analysis
Naturally Occurring Sulfites	Maximum: 100 ppm	

Microbiological Properties

Standard Plate Count	Maximum: 5,000,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 1000 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 5000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 5000 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	Bag in a 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

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.



OliveNation LLC
 13 Robbie Road, Suite A4, Avon, MA 02322
www.OliveNation.com / 617-580-3667

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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

Sun dried tomatoes, salt.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	14.11	g
Carbohydrate	55.76	g
Moisture	14.56	g
Ash	12.60	g
Fat	2.97	g

Nutritional Analysis

Serving Size	100.00	g
Calories	258.00	
Total Fat	2.97	g
Saturated Fat	0.43	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	4,800.00	mg
Total Carbohydrates	55.76	g
Dietary Fiber	12.30	g
Sugars	37.59	g
Protein	14.11	g
Vitamin A	874.00	IU
Vitamin C	39.20	mg
Calcium	110.00	mg
Iron	9.09	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	3,427.00	mg



STORE IN A DRY, COOL PLACE.

SUN DRIED TOMATO POWDER

Natural Sun-Dried Tomato Powder is made from vine-ripened tomatoes that have been sliced and dried naturally with only the addition of salt to assist in preservation.

- Just ripe tomatoes sliced, salted and dried
- True tomato flavor, intensified and preserved
- Rusty red and slightly sweet
- Ground and sifted for a uniform powder

Nutrition Facts

servings per container	
Serving size 1 tbsp (5g)	
Amount per serving	
Calories	15
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 240 mg	10%
Total Carbohydrate 3 g	1%
Dietary Fiber 1 g	4%
Total Sugars 2 g	
Includes 0 g Added Sugars	0%
Protein 1 g	
Vitamin D 0.0 mcg	0%
Calcium 5.5 mg	0%
Iron 0.5 mg	2%
Potassium 171.4 mg	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories

BASIC PREP

No preparation required. Add to recipes as needed.

SUGGESTED USES

- Great as a condiment, a base for sauces or even as a colorful, flavorful garnish
- Traditional Sun-Dried Tomatoes also add an intense burst of flavor and a mellow red color when mixed into dough, bread, or crusts
- Easily add to soups, spreads, pizzas or dressings

RECIPE

Sun-Dried Tomato Seared Chicken Breast with Couscous

- 1/2 cup plus 1 teaspoon Sun-Dried Tomato Powder, divided
- 1/2 cup all-purpose flour
- 2 teaspoons salt
- 1 teaspoon cracked black pepper
- 4 boneless skinless chicken breasts
- 1/4 cup vegetable oil
- 1/4 cup white wine
- 2 tablespoons torn Italian flat leaf parsley
- 1 tablespoon extra virgin olive oil
- Hot cooked couscous

Combine 1/2 cup Sun-Dried Tomato Powder, flour, salt and pepper and mix well.

Add chicken breasts to seasoned flour one at a time and toss to coat.

Heat oil in large skillet over medium-high heat. Add chicken and cook until golden brown. Turn to brown other side and cook through. Chicken breasts will cook for a total of 10 to 12 minutes, depending on size and thickness. Transfer chicken to a plate.

Add white wine to skillet, and cook for 1 minute, scraping bottom of pan to loosen chicken bits. Stir in basil, remaining 1 teaspoon Sun-Dried Tomato Powder and olive oil. Simmer mixture until reduced by half. Serve chicken and sauce over couscous.

Makes 4 servings

Straightforward yet clever, this weeknight-friendly chicken dish utilizes our Sun-Dried Tomato Powder in two ways: as an innovative flavoring for both the seasoned dredging flour and the pan sauce. White wine, fresh basil and olive oil round out the sauce, which perks up plain couscous.

INGREDIENTS

Sun Dried Tomatoes, Salt.



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM TURKEY