



**PRODUCT SPECIFICATION**  
**GROUND ALLSPICE**  
**Product Code: 01001**

Ingredients: ALLSPICE.

General Description: Allspice is a spice made from the dried, unripened fruit of *Pimenta dioica*.

Allergens: None.

**PHYSICAL SPECIFICATIONS:**

Appearance: Reddish - brown color.

Flavor and Aroma: Strong aromatic pungent taste. Its flavor can be a combination of cinnamon, nutmeg and cloves.

**TYPICAL ANALYSIS \***

Volatile Oil (mL/100g): 3.0% min

Moisture: 12.0% max

Total Ash: 5.0% max

Acid Insoluble Ash: 1.0% max

\*Typical Analysis represents data for normal crop years as an agricultural product; the actual analysis can vary depending on crop and environmental conditions.

**MICROBIOLOGICAL SPECIFICATIONS:**

Standard Plate Count (SPC): 100,000/g max

Yeast and Mold Count (YMC): 100 /g max

Storage: Store in a cool, dry place to prevent the loss of the volatiles.

Packaging: 6/16 oz in a clear, colorless 32 fluid ounce polyethylene terephthalate container.

Pallet Configuration: 25 x 5 layers per pallet.

**Nutrition Facts**

Serving Size 1/4 tsp. (0.5g)  
Servings Per Container 906

Amount Per Serving

**Calories 0**

% Daily Value\*

**Total Fat** 0g **0%**

**Sodium** 0mg **0%**

**Total Carbohydrate** 0g **0%**

**Protein** 0g

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, sugars, vitamin A, vitamin C, calcium, and iron.

\*Percent Daily Values are based on a 2,000 calorie diet.

This product meets all federal regulations as issued by the U. S. Food and Drug Administration.

Created: July 18, 2003  
Revised: October 8, 2018