

PRODUCT SPECIFICATION

LENTILS - BROWN

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ALLERGEN INFORMATION

COMPONENT/ ALLERGENS DESCRIPTION	McNicol Facility			DESCRIPTION
	Present in Product	Present in same Line	Same Plant	TYPES EXIST IN THE FACILITY <i>examples</i>
Peanut or its derivatives , e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut .	No	No	Yes	All type of peanuts (RS, RNS, Sudani, inshell, BBQ, lemon, kri kri, sugar, raw, chocolate)
Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts(filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives , e.g., nut butters and oils etc.	No	No	Yes	All types
Sesame or its derivatives , e.g., paste and oil etc.	No	No	Yes	Sesame seeds, tahini
Milk or its derivatives , e.g., milk caseinate, whey and yogurt powder etc.	No	No	Yes	Buttermilk powder, cheddar powder, parmesan powder , blue cheese powder
Eggs or its derivatives , e.g., frozen yolk, egg white powder and egg protein isolates etc.	No	No	No	-
Fish or its derivatives , e.g., fish protein and extracts etc.(bass, flounder, cod)	No	No	Yes	In can
Shellfish (including crab, crayfish, lobster, prawn and shrimp) & Mollusks (including snails, clams, mussels, oysters, cockle and scallops) or their derivative , e.g., extracts etc.	No	No	No	-
Soya or its derivatives , e.g., lecithin, oil, tofu and protein isolates etc.	No	No	Yes	Soya bean, soya sauce for almond, hydrolyzed soya proteins for spice blends
Wheat or its derivatives , e.g., flour, starches and brans etc.	No	No	Yes	Wheat flour, bulgur, wheat semolina,
Sulphites , e.g., sulphur dioxide and sodium metabisulphites etc.	No	No	Yes	Dried fruits, dehydrated onion
Mustard and Its derivatives	No	No	Yes	Seeds, ground,
Gluten (Specify Source - Rye, Oats, Barley, Triticale)	No	No	Yes	Barley, wheat
Tartrazine – Yellow 5	No	No	No	-
Other Artificial Food Colors / Flavors	No	No	Yes	Red FDC # 3 , cheese powder, norbixin, hickory flavor, BBQ seas. Celery and black pepper oleoresin
Coconut and its derivatives/ its products	No	No	Yes	Coconut water, coconut shreds, pieces
Mono-Sodium Glutamate (MSG)	No	No	Yes	We use in spices blends
Hydrolyzed Vegetable Protein HVP (Source)	No	No	Yes	Soya, corn for spices blends



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Issuance/ Rev Date/ Rev: # 3
January 07 2014

Approving Authority : MFSQA

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Nutrition Facts

Serving Size ½ cup: (100 gm.)

Amount	% Daily Value *
Calories 350	
Fat 1.0g.	2 %
Saturated Fat 0.2 g.	1 %
Trans fat 0 g.	
Cholesterol 0 mg.	0 %
Sodium 5 mg.	0 %
Carbohydrate 60 g.	20 %
Fiber 31 g.	112 %
Sugar 2 g.	
Protein 26 g.	
Vitamin A	0%
Vitamin C	8%
Calcium	6%
Iron	50%

Reference :USDA Nutrient Database # 16069