

Product name / category	Sumac
Product description	The word <i>sumac</i> traces its etymology from Old French <i>sumac</i> (13th century), from Mediaeval Latin <i>sumach</i> , from Arabic <i>summāq</i> (سماق), from Syriac <i>summāq</i> (ܫܡܩܐ) - meaning "red."
Ingredients / Composition	100% pure grinded sumac
Nutritional details	<p>Average Quantity per serving: Energy: 200 KJ Protein: 0.3 g Fat, Total: 2.5 g</p> <ul style="list-style-type: none"> Saturated: 0 g <p>Carbohydrate: 3 g</p> <ul style="list-style-type: none"> Sugars: 0 g <p>Sodium: 12.5 mg</p> <p>Average Quantity per 100 g: Energy: 2000 KJ Protein: 3 g Fat, Total: 25 g</p> <ul style="list-style-type: none"> Saturated: 0 g <p>Carbohydrate: 30 g</p> <ul style="list-style-type: none"> Sugars: 0 g <p>Sodium: 125 mg</p>
Methods of production	Sumac seeds are grinded and packed
Origin	Lebanon
Shelf life	Two years / keep covered
Biological, chemical and physical characteristics relevant to food safety	N/A
Food safety related acceptance criteria	Codex Committee on Spices and Culinary Herbs Libnor standard for Spices and herbs
Type of primary package	PET 454 g

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<i>Type of secondary package</i>	- Carton Box (Corrugated board) - Scotch tape - Paper stickers
<i>Special storage condition</i>	Stored at room temperature or refrigerated
<i>Special distribution method</i>	- Stack on pallets - Closed trucks during transportation
<i>Customers / Intended customer</i>	General public
<i>Labeling remarks / special</i>	- Ingredients (same as above) - Weight (g/oz) - Name and Address of Importer - Name and Address of Exporter -Prod-Exp date
<i>Final customers preparation</i>	Ready to use (add to salad to give an acid taste)

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