



Silva Standard Specification

AIR DRIED IRRADIATED

DILL WEED - FINE CUT

ITEM # 130S

Product Description: Field fresh dill which is washed, cut and dried. The product is then irradiated.

Ingredient(s): DILL

TEST	VALUES	METHOD
Moisture	8% max	AOAC 934.06 Vacuum Oven
TPC	10000/g max	B.A.M 8th edition Chp. 3
Coliform	10 MPN/g max	B.A.M 8th edition Chp. 4
Yeast & Mold	10/g max	B.A.M 8th edition Chp. 18
E Coli	<3 MPN/g max	B.A.M 8th edition Chp. 4
Salmonella - 375g	Negative	B.A.M 8th edition Chp. 5
CP Staph	<10 cfu/g	B.A.M 8th edition Chp. 12
Appearance	Deep green	Sensory Evaluation
Aroma	Typical of Dill	Sensory Evaluation
Flavor	Fresh, typical of dill	Sensory Evaluation
Top Screen	On US# 16 2% max	ASTA Method 10.0
Middle Screen	On US# 30 45% max	ASTA Method 10.0
Bottom Screen	Thru US# 60 10% max	ASTA Method 10.0
Irr Min Dose	>5 KGY	Processing Certificate
Irr Max Dose	<30 KGY	Processing Certificate

Natural Statement: All Ingredients are 100% pure and natural but have been treated with gamma radiation.

Organic: - Vegetarian Status: Vegan/Pure Vegetarian

Kosher Status: Circle K

Pesticides: Produced in accordance with U.S. EPA limits for residues

Country of Origin: Raw materials may originate from Poland, Hungary, Germany, Egypt, Israel, Uzbekistan, or USA

GMO/BE Status: Non-GMO per standard program

Storage: Product is stored in a cool, dark and dry facility, off of the floor. For optimal freshness, use within 18 months of production date.

Rehydration Ratio: 1 : 3

Application: For use in Ready To Eat applications

Reserve: The preceding microbiological values indicate average results but do not constitute a guarantee from our laboratory for specific parcels, unless specifically agreed upon. Silva International uses micro labs which are ISO 17025 accredited. GMO Status - Silva International Inc.'s non-GMO claim is based upon guarantees from its raw material vendor or 3rd party certification under the Non-GMO Project through FoodChain ID. Organic Status - Unless specified as 100% Organic in the item description, Organic products are certified to >95% per the certifying body. All Information contained in this specification believed to be correct as of the current issue date.

SPEC ID:	S130S	DATE:	07/21/2023	SUPERSEDES:	08/08/2022	RELEASE SIGNATURE:	
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