



Department of General Services
Procurement Division
707 Third Street, 2nd Floor
West Sacramento, CA 95605-2811

State of California
CONTRACT NOTIFICATION
****MANDATORY****

CONTRACT NUMBER:	1-08-89-35
DESCRIPTION:	Spices
CONTRACTOR(S):	Premier Food Service Corporation
CONTRACT TERM:	April 1, 2008 through March 31, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Eileen Tardiff 916-375-4432 etardiff@dgs.ca.gov

_____signature on file_____
Dion Campos, Food Manager

Effective Date: **April 1, 2008**

Contract (Mandatory) 1-08-89-35
Contract Notification and User Guide

1. SCOPE

The State's contract with Premier Food Service Corporation is to provide Spices at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-35. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Spices to the State.

The contract term is for one (1) year, and the State has the unilateral right to exercise options to extend the contract for an additional one (1) year or any portion thereof. Terms and conditions shall remain the same for the entire contract period including any extensions.

2. CONTRACT PRICING STRUCTURE

All pricing is listed on Attachment, Cost Sheets
All contract items are mandatory, there will be no exceptions.

3. CONTRACT USAGE/RULES

- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at <http://www.pd.dgs.ca.gov/deleg/pamannual.htm> or may contact DGS/PD's Purchasing Authority Management Section by e-mail at pams@dgs.ca.gov.
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:
 - State Department Name
 - Contact name
 - Telephone number
 - Mailing address
 - Facsimile number and e-mail address

Email the required information to the following DGS billing code contacts:

Contract (Mandatory) 1-08-89-35
Contract Notification and User Guide

- Marilyn.ebert@dgs.ca.gov and
- Wilson.lee@dgs.ca.gov

4. DGS ADMINISTRATIVE FEES

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (You may click on “DGS Price Book” at: <http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm> for current fees.)

5. CONTRACT ADMINISTRATION

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

State Contract Administrator:	Eileen Tardiff
Address:	DGS/Procurement Division 707 Third Street, 2 nd Floor, MS 201 West Sacramento, CA 95605
Telephone:	(916) 375-4432
Facsimile:	(916) 375-4439
E-Mail:	etardiff@dgs.ca.gov

Contract Administrator:	Salma Barrett
Company:	Premier Food Service Corporation
Address:	55 Chesbrough Road West Roxbury, Ma 02132
Telephone:	(702) 210-7721
Facsimile:	(702) 552-5667
E-Mail:	sabarrett@verizon.net

6. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues after five (5) working days should notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 5 days.

Contract (Mandatory) 1-08-89-35
Contract Notification and User Guide

7. PURCHASE EXECUTION

- A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site: <http://www.dgs.ca.gov/osp> (select Standard Forms).
- B. All State agencies will submit executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)
Attn: Data Entry Unit, Second Floor, MS 203
707 Third Street, 2nd Floor North
West Sacramento, CA 95605-2811

8. ORDERING PROCEDURE:

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

Contractor Ordering Information

The ordering information for each contractor is listed in #5, Contract Administrator section above.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor will then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65), which fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

Orders can be submitted up to the final day of expiration; however, your company will still be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

Contract (Mandatory) 1-08-89-35
Contract Notification and User Guide

9. ORDER LIMITS

The minimum order shall be **10 cases** per delivery. Cases do not have to be full of the same spice. Spices may be combined to complete full cases. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

10. ORDER ACKNOWLEDGEMENT

The contractor will provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement will include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

11. DELIVERY INSTRUCTIONS

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

12. DELIVERY TIMELINES

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

Contract (Mandatory) 1-08-89-35
Contract Notification and User Guide

13. CONTRACTOR REPORTING REQUIREMENTS

The supplier is required to submit a detailed usage report every three (3) months commencing from the date of award to the Procurement Division, Food Acquisitions Unit. A sample of this report is attached. These reports will be due on the 5th day of the month report is due. The report must be done in an Excel spreadsheet, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. Agency Billing Code
5. Line Item Number & Description
6. Quantity Ordered
7. Contract Cost Per Unit
8. Total Cost Line Item

In addition, you must total each PO, each Institution, and a grand total for the complete quarter. Invoice copies or list of purchase orders will not fulfill this requirement.

Invoice copies or list of purchase orders will not fulfill this requirement.

14. FREIGHT ON BOARD (F.O.B.) DESTINATION

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

17. EMERGENCY/EXPEDITED ORDERS

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

Contract (Mandatory) 1-08-89-35
Contract Notification and User Guide

18. SHIPPED ORDERS

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving activity for storage. Packaging shall be in compliance with National Motor freight Classification and Uniform Freight Classification (please reference www.nmfta.org for information) (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:
<http://www.documents.dgs.ca.gov/pd/modellang/GPIT0407.pdf>.

19. PALLETIZATION

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

20. QUALITY ASSURANCE

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

Contract (Mandatory) 1-08-89-35
Contract Notification and User Guide

21. INVOICING REQUIREMENTS

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

22. SPECIFICATIONS

The offered products must be in accordance with the attached bid specifications:

- **8950-08BS-002 dated February 8, 2008**
- **8950-08BS-003 dated February 8, 2008**

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

23. PRESERVATION, PACKAGING, AND PACKING

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the Contractor to the receiving activity for storage. Shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

Contract (Mandatory) 1-08-89-35
Contract Notification and User Guide

24. PAYMENT

Payment terms for this contract are as follows:

Contractor	Terms
Premier Food Service Corporation	Net; 45 days

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than forty-five (45) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

25. PRICES

Prices will be **firm fixed** for the duration of the contract.

26. 30-DAY TERMINATION

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

27. QUANTITY

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the Contractor in the event of an emergency.

28. CONTRACT DOLLAR VALUE

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the contract administrator. Such notification shall be in writing, submitted as soon as the contractor becomes aware of the overage, and include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. The contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon. An extension to this contract will zero quantities with respect to the dollar value plus 40% mentioned above. The Contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date.

Contract (Mandatory) 1-08-89-35
Contract Notification and User Guide

The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less than 20% is expended, the contract may be extended, with the Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

29. MODIFICATION OF CONTRACT

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

This contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

30. EMERGENCY EXTENSION OPTION

In the event of an emergency, the State upon mutual agreement with the contractor may extend the contract for up to one (1) additional year beyond the stated term and any noted extensions. Extensions during this period may occur in various increments until the establishment of a new contract (the total of the Emergency extension(s) terms shall not exceed one (1) additional year). All original Terms and Conditions shall remain the same during the extensions. Emergency Extension option may be exercised in the event that a replacement contract cannot be established due to the protest of Intent to Award, loss of key State procurement staff, or other circumstance that would otherwise cause an unanticipated disruption in the State contracting process.

31. PAYEE DATA RECORD

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should you need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number
Premier Food Service Corporation	86-1085460

Contract (Mandatory) 1-08-89-35
Contract Notification and User Guide

32. SMALL BUSINESS CERTIFICATION

The small business (SB) certifications and percentages for the contractors are listed below. Agencies can verify that the certifications are currently valid at the following website: <http://www.pd.dgs.ca.gov/smbus/default.htm>.

Contractor Name	OSDS Certification #
Majestic Int'l Spice (manufacturer)	41771

NOTE: Premier Food Service Corporation utilizes 25% Certified Small Business. This contract can be claimed as 25% preference.

33. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

34. FORCED, CONVICT, AND INDENTURED LABOR

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

35. ATTACHMENTS

- Contract Pricing
- State Specifications
 - 8950-08BS-002 dated February 8, 2008
 - 8950-08BS-003 dated February 8, 2008
- Nutritional Facts
- Kosher Certificates

Contract (Mandatory) 1-07-89-13
Cost Sheets

THESE PRODUCTS ARE KOSHER CERTIFIED
(See certification in back of contract notification)

All products are Majestic Spice Int'l. – there are no individual product code numbers.

<u>Item</u>	<u>Unit</u>	<u>Commodity #</u>	<u>Description</u>	<u>Unit Price</u>
(1)	LB	8950-920-0313-1	All Spice , ground (5 lb. package)	\$ 2.75
(2)	LB	8950-920-0532-2	All Spice , ground (1 lb. package)	\$ 3.00
(3)	LB	8950-920-0022-2	BBQ Spice , ground (5 lb. package)	\$ 1.25
(4)	LB	8950-920-0312-0	BBQ Spice , ground (1 lb. package)	\$ 1.59
(5)	LB	8950-920-0320-9	Chili Powder , ground (5 lb. package)	\$ 1.20
(6)	LB	8950-920-0533-4	Chili Powder , ground (1 lb. package)	\$ 1.60
(7)	LB	8950-920-0695-8	Cinnamon , ground (5 lb. package)	\$ 1.25
(8)	LB	8950-920-0696-0	Cinnamon , ground (1 lb. package)	\$ 1.50
(9)	LB	8950-920-0324-6	Cloves , ground (5 lb. package)	\$ 2.75
(10)	LB	8950-920-0325-8	Cloves , ground (1 lb. package)	\$ 3.25
(11)	LB	8950-920-0023-4	Cummin , ground (5 lb. package)	\$ 1.75
(12)	LB	8950-920-0328-3	Cummin , ground (1 lb. package)	\$ 2.10
(13)	LB	8950-920-0024-6	Garlic Powder , ground (5 lb. package)	\$ 1.10
(14)	LB	8950-920-0333-7	Garlic Powder , ground (1 lb. package)	\$ 1.50
(15)	LB	8950-920-0703-3	Ginger , ground (5 lb. package)	\$ 1.75
(16)	LB	8950-920-0335-0	Ginger , ground (1 lb. package)	\$ 2.00
(17)	LB	8950-920-0702-5	Italian Seasoning (5 lb. package)	\$ 1.75
(18)	LB	8950-920-0705-7	Italian Seasoning (1 lb. package)	\$ 2.00
(19)	LB	8950-920-0710-0	Mustard , ground (5 lb. package)	\$ 1.50
(20)	LB	8950-920-0711-2	Mustard , ground (1 lb. package)	\$ 1.90
(21)	LB	8950-920-0713-6	Nutmeg , ground (5 lb. package)	\$ 3.25
(22)	LB	8950-920-0714-8	Nutmeg , ground (1 lb. package)	\$ 3.75

Contract (Mandatory) 1-07-89-13
Cost Sheets

Item	Unit	Commodity #	Description	Unit Price
(23)	LB	8950-920-0027-1	Oregano , ground (5 lb. package)	\$ 2.25
(24)	LB	8950-920-0715-0	Oregano , ground (1 lb. package)	\$ 2.70
(25)	LB	8950-920-0717-3	Paprika , ground (5 lb. package)	\$ 1.90
(26)	LB	8950-920-0718-5	Paprika , ground (1 lb. package)	\$ 2.40
(27)	LB	8950-920-0481-0	Pepper, Black , ground (regular table) (25 lb. package)	\$ 2.20
(28)	LB	8950-920-0822-0	Pepper, Black ground, (regular table) (5 lb. package)	\$ 2.25
(29)	LB	8950-920-0349-0	Pepper, Black ground, (regular table) (1 lb. package)	\$ 2.50
(30)	LB	8950-920-0719-7	Pepper, Cayenne ground (5 lb. package)	\$ 1.40
(31)	LB	8950-920-0720-3	Pepper, Cayenne ground (1 lb. package)	\$ 1.60
(32)	LB	8950-920-0721-5	Pepper, White , ground (5 lb. package)	\$ 2.25
(33)	LB	8950-920-0351-9	Pepper, White , ground (1 lb. package)	\$ 2.50
(34)	LB	8950-920-0028-3	Poultry Seasoning ground (5 lb. package)	\$ 1.70
(35)	LB	8950-920-0723-9	Poultry Seasoning ground (1 lb. package)	\$ 2.00
(36)	LB	8950-920-0291-6	Table Salt (25 lb. package)	\$ 0.30
(37)	LB	8950-920-0292-8	Table Salt (50 lb. package)	\$ 0.28
(38)	LB	8955-999-9926-0	Cocoa, Baking ground (1 lb. package)	\$ 1.50
(38)	LB	8955-999-9927-1	Cocoa, Baking ground (5 lb. package)	\$ 1.75
(40)	LB	8955-999-9928-3	Cocoa, Baking (25 lb. package)	\$ 1.25
(41)	LB	8955-999-9929-5	Cocoa, Baking (50 lb. package)	\$ 1.00



STATE OF CALIFORNIA

Bid Specification Spices (Ground & Whole) & Spices Blends

8950-08BS-002

1.0 SCOPE

This bid specification identifies requirements for spices and spice blends suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The delivered product shall comply with all applicable Federal & State mandatory requirements & regulations relating to the preparation, packaging, labeling, storage, distribution & sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 All deliveries shall conform to the provisions of the Federal Food, Drug & Cosmetic Act & regulations promulgated there under.
- 2.4 All products of the same type shall be uniform in size & shall possess an odor & a flavor typical of its type. No off-flavors or off-odors shall be detectable. Milled products shall be uniformly ground.
- 2.5 Chemical ingredients shall be of Food Chemical Codex purity.
- 2.6 "Generics" or products not identified by brand or manufacturer's name & lot number are not acceptable.
- 2.7 Natural and/or artificial flavors, colors & other additives shall be used in accordance with a previous approval under the Food, Drug & Cosmetic Act.
- 2.8 Spices shall be made from the true aromatic vegetable substances from which no portion of any volatile or other flavoring principle has been removed & shall be free from artificial coloring, exhausted spices, adulterants & impurities.

3.0 PRODUCT DESCRIPTION

The spices and spice blends shall be as described below:

3.1 Spices

Allspice ground

Ground allspice shall be derived from dried, nearly ripe fruit of *Pimenta officinalis Lindl* & shall possess a fragrant, clove-like aroma, a strong aromatic, pungent, clove-like flavor, & a dark reddish-brown color.

Cinnamon cassia

Fortified & ground cinnamon shall possess a natural cassia or cinnamon base. Fortified cinnamon shall possess in addition of encapsulated essential oil of cinnamon or cassia, or combination thereof.

Batavia cassia shall be derived from bark of cultivated varieties of *Cinnamomum buranii Blume*.

Saigon cassia shall be derived from bark of cultivated varieties of *Cinnamomum loureirii Nees*.

Korintji cassia shall be derived from bark of cultivated varieties of *Cinnamomum bunanii Blum*.

Cloves ground

Ground cloves shall be derived from *Carvophyllus aromaticus L.* plant & shall possess a strong aromatic odor, a hot pungent flavor, & dark reddish-brown color.

Cumin ground

Ground cumin shall be derived from dried seeds of *Cuminum cyminum L.* & shall possess a strong, distinctive aromatic odor & flavor & a yellow-brown color.

Ginger ground

Ground ginger shall be derived from dried root or rhizome of *Zingiber officinale Roscoe* & shall possess an aromatic odor, with an aromatic, pungent flavor, & a tan to pale brown color.

Mustard flour

Mustard flour shall be derived from the endosperm of the seed of a blend of *Brassica hirta*, or *Brassica iuncea*, *Brassica alba* & shall possess a characteristic odor & flavor, & a yellow color.

Nutmeg ground

Ground nutmeg shall be derived from dried kernel of *Myristica fragrans Houtt* & shall possess a strong aromatic odor, a warm slightly bitter flavor, & a yellow-brown color.

Oregano ground

Ground oregano shall be derived from dried leaves of *Origanum vulgare L.* plant & shall possess a strong camphora-ceous aroma, a pungent slightly bitter flavor, & an olive to green-brown color.

Paprika ground

Ground paprika shall be derived from dried red ripe fruit of *Capsicum annum L.* & shall possess a sweet, non-pungent or pungent flavor, & a bright orange to red color.

Pepper black ground

Ground or whole black pepper shall be derived from dried immature berries of *Piper nigrum L.* & shall possess a characteristic penetrating odor, a hot, biting pungent flavor, & a light grey to speckled black-grey color.

Pepper white ground

Ground white pepper shall be derived from dried mature berries of *Piper nigrum L.* from which the outer covering or the outer & inner covering have been removed, & shall possess a characteristic penetrating odor a hot, biting pungent flavor, & a cream-white color.

Pepper red ground

Ground red pepper shall be derived from dried, red, ripe fruit of genus *Capsicum* & shall possess a slightly pungent aroma, & a brownish-red to red color.

Sage ground

Ground sage shall be derived from dried leaves of *Salvia officinalis L.* & shall possess a strong, fragrant aromatic odor, a slightly bitter flavor, & a green to greyish-green color.

Thyme ground

Ground thyme shall be derived from dried leaves & flowering tops of *Thymus vulgaris L.* & shall possess a fragrant aromatic odor, an aromatic, minty flavor, & brown-green color.

3.2 Spice Blends

3.2.1 Chili powder blend

Chili powder blend shall have a reddish brown color, shall be free from lumps & shall contain the following ingredients:

Ingredients	Minimum content (%)	Maximum content (%)
Ground chili pepper	77	82
Salt	-	8
Cumin	8	-
Oregano	4	-
Garlic powder	1	-

3.2.2 Poultry seasoning

Poultry seasoning shall have a uniform color & shall not stratify in layers nor lump. It shall have a fragrant aromatic aroma, a warm pungent taste & shall contain the following ingredients:

Ingredients	Minimum content (%)	Maximum content (%)
Sage	72	78
Thyme	18	22
Black pepper	4.5	5.5

3.2.3 Barbecue Seasoning

The barbecue seasoning blend shall be a reddish brown powder and possess a spicy, salty, slightly sweet flavor with a hint of garlic, onion, and hickory smoke. The barbecue seasoning blend should include, but is not limited to, the following ingredients: spices (celery seed, coriander, black pepper, and red pepper), paprika, salt, onion, and garlic.

3.2.4 Italian Seasoning

The Italian seasoning shall be pieces of green leaf comprised of a blend of herbs, including, but is not limited to, the following ingredients: thyme, rosemary, sage, oregano, and basil. The seasoning shall possess a pungent, spicy, slightly bitter flavor.

4.0 ANALYTICAL REQUIREMENTS

Chemical analysis shall be made in accordance with the Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC), or the American Spice Trade Association (ASTA), as applicable.

Spice & Blends	Moisture Max %	Volatile Oil Min %	Total Ash Max %	Acid Insoluble Ash Max %	Pass through Particle Size Min (%)	Sieve No.	Color ASTA units	Scoville Pungency Units
Allspice	10	3	6	0.5	95	(30)		
Barbecue	10							
Chili powder blend	13		12		95	(20)		900 to 2000

Cinnamon ground	14	1.5	5	2	95	(60)	
Cloves ground	9	15	6	0.5	95	(30)	
Cummin	9	2.2	9.5	2	95	(30)	
Ginger	12	1.5	7	1	95	(35)	
Italian	12				90	(10)	
Mustard flour	10	0.5	5	1	95	(60)	
Nutmeg	8	6.5	3	0.5	95	(20)	
Oregano	11	2	9.5		95	(35)	
Paprika	12		10.5	3	95	(30)	Min-110
Pepper black ground	12	1.5	7	1.5	95	(16)	
					5-Max	(40)	
Pepper white	15	1	3	0.3	95	(40)	
Pepper red ground	11		8	1.5	95	(40)	
Poultry Seasoning	10		10		95	(30)	
Sage	10	1.5	10	1	95	(20)	
Thyme	9	0.8	14	5	95	(40)	

5.0 PRESERVATION, PACKAGING, PACKING, LABELING & MARKING

- 5.1 The product shall be preserved, packaged, packed, labeled & case marked in accordance with good commercial practice. Commercial labeling & packaging as may be augmented by the solicitation shall be acceptable.
- 5.2 The product shall be packed in transparent/translucent plastic container. Each container shall be sealed with airtight metal-free membrane & shall have secure screw top preventing accidental product spillage or loss.
- 5.3 Each individual container shall be labeled with the commodity, manufacturer, brand, nutritional facts, list of ingredients & net weight. Each shipping container shall be labeled with commodity, brand, quantity, packaging date & the State purchase order or contract number.

6.0 QUALITY ASSURANCE PROVISIONS

- 6.1 The State reserves the right to test for conformance to all referenced specifications as deemed necessary.
- 6.2 The product will be inspected & compared to qualification samples for color, flavor & odor as deemed necessary.
- 6.3 The product contaminated with glass, insects, filth, metal, paint & other deleterious material shall be cause for rejection of the lot. A lot is defined as all spices of the same type delivered at one location in one delivery.

7.0 ACCEPTABLE BRANDS LIST

7.1 Only those brands & line items listed & identified below will be acceptable for State of California purchases.

Manufacturers	Spices	Blends			
		BBQ	Chili powder	Italian seasoning	Poultry seasoning
Creative Pacific Mfg	•	•	•	•	•
Delta Spiceworks	•	•	•	•	•
It's Delish	•	•	•	•	•
N.America Seasoning	•	•	•	•	•
Pacific Spice	•	•	•	•	•
Pappy's Fine Foods	•	•	•	•	•
Tampico Spice Co.	•	•	•	•	•
Tova Industries	•	•	•	•	•
Majestic Int'l Spices	•	•	•	•	•

• - Acceptable product (s).

7.2 The products furnished to specification shall be identical in all respects to those products originally submitted & evaluated for acceptance.

7.3 Other brands & products will be considered for inclusion on this ABL for future bids. A written request for evaluation must be submitted to:

DGS/Procurement Division
 707 3rd Street, 2nd Floor
 West Sacramento, CA 95605
 Attention: Food Acquisitions Unit

Include technical product information with your request for evaluation, but do not send samples at that time.



STATE OF CALIFORNIA

Bid Specification

8950-08BS-003

Cocoa, Baking

1.0 SCOPE

This bid specification establishes requirements for baking cocoa packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 DESCRIPTION

- 3.1 The baking cocoa shall conform to the standard of identity for breakfast cocoa as defined in 21 CFR §163.112, except that the cacao fat content shall be less than 22 percent, but not less than 10.0 percent by weight.
- 3.2 The baking cocoa shall possess a characteristic odor and well-balanced flavor.
- 3.3 The baking cocoa shall consist of a well-blended homogeneous mixture that shall be free of lumps.
- 3.4 The baking cocoa moisture content shall not exceed 5.0 percent.
- 3.5 The baking cocoa shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.
- 3.6 The baking cocoa shall have a minimum shelf life of 3 months from the date of delivery.

MAJESTIC INT'L SPICE CORPORATION

1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

ALLSPICE GROUND

INGREDIENTS: ALLSPICE

Spices, allspice, ground

Nutrition Facts

Serving Size

1 tsp (1.9g/0.0oz)

Calories 5 kcal

% Daily Value

Total Fat	0.17 g	1%
Saturated Fat	0.048 g	1%
Polyunsaturated Fat	0.013 g	
Monounsaturated Fat	0.045 g	
Transfat		0%
Cholesterol	0 mg	0%
Sodium	1 mg	1%
Total Carbohydrates	1.37 g	1%
Dietary Fiber	0.4 g	2%
Sugars		
Protein	0.12 g	%

MAJESTIC INT'L SPICE CORPORATION

1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

BBQ SPICE GROUND

INGREDIENTS: CELERY SEED, CORIANDER, BLACK PEPPER, RED PEPPER, PAPIKA, SALT, ONION AND GARLIC

Spices, cumin ground

Nutrition Facts

Serving Size

1 tsp (2.1g/0.1oz)

Calories 11 kcal

		% Daily Value
Total Fat	0.47 g	1%
Saturated Fat	0.032 g	1%
Polyunsaturated Fat	0.295 g	
Monounsaturated Fat	0.069 g	
Transfat		0%
Cholesterol	0 mg	0%
Sodium	4 mg	1%
Total Carbohydrates	0.93 g	1%
Dietary Fiber	0.2 g	1%
Sugars		
Protein	0.37 g	%

**MAJESTIC INT'L SPICE
CORPORATION**
1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

ITEM DESCRIPTION: CHILI POWDER

Nutrition Facts	
Serving Size 1 tbsp (8g)	
Amount Per Serving	
Calories 24	Calories from Fat 11
% Daily Value*	
Total Fat 1g	2%
Saturated Fat 0g	1%
Trans Fat	
Cholesterol 0mg	0%
Sodium 76mg	3%
Total Carbohydrate 4g	1%
Dietary Fiber 3g	10%
Sugars 1g	
Protein 1g	
Vitamin A 44%	• Vitamin C 8%
Calcium 2%	• Iron 6%
<small>*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.</small>	
NutritionData.com	

Ingredients: chili pepper, cumin, oregano, garlic powder, salt

MAJESTIC INT'L SPICE CORPORATION

1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

CINNAMON GROUND

INGREDIENTS: CINNAMON

Spices, cinnamon, ground

Nutrition Facts

Serving Size

1 tsp (2.3g/0.1oz)

Calories 6 kcal

% Daily Value

Total Fat	0.07 g	1%
Saturated Fat	0.015 g	1%
Polyunsaturated Fat	0.011 g	
Monounsaturated Fat	0.012 g	
Transfat		0%
Cholesterol	0 mg	0%
Sodium	1 mg	1%
Total Carbohydrates	1.84 g	1%
Dietary Fiber	1.2 g	5%
Sugars		
Protein	0.09 g	%

MAJESTIC INT'L SPICE CORPORATION

1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

CLOVES GROUND

INGREDIENTS: CLOVES

Spices, allspice, ground

Nutrition Facts

Serving Size

1 tsp (1.9g/0.0oz)

Calories 5 kcal

% Daily Value

Total Fat	0.17 g	1%
Saturated Fat	0.048 g	1%
Polyunsaturated Fat	0.013 g	
Monounsaturated Fat	0.045 g	
Transfat		0%
Cholesterol	0 mg	0%
Sodium	1 mg	1%
Total Carbohydrates	1.37 g	1%
Dietary Fiber	0.4 g	2%
Sugars		
Protein	0.12 g	%

MAJESTIC INT'L SPICE CORPORATION

1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

CUMIN

INGREDIENTS: CUMIN

Spices, cumin, ground

Nutrition Facts

Serving Size

1 tsp (2.1g/0.1oz)

Calories 8 kcal

% Daily Value

Total Fat	0.47 g	1%
Saturated Fat	0.032 g	1%
Polyunsaturated Fat	0.295 g	
Monounsaturated Fat	0.069 g	
Transfat		0%
Cholesterol	0 mg	0%
Sodium	4 mg	1%
Total Carbohydrates	0.93 g	1%
Dietary Fiber	0.2 g	1%
Sugars		
Protein	0.37 g	%

MAJESTIC INT'L SPICE CORPORATION

1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

GARLIC POWDER

INGREDIENTS: GARLIC

Spices, garlic powder		
Nutrition Facts		
Serving Size		
Calories 9 kcal		
		% Daily Value
Total Fat	0.02 g	1%
Saturated Fat	0.004 g	1%
Polyunsaturated Fat	0.000 g	
Monounsaturated Fat	0.011 g	
Trans Fat		0%
Cholesterol	0 mg	0%
Sodium	1 mg	1%
Total Carbohydrates	2.04 g	1%
Dietary Fiber	0.3 g	2%
Sugars		
Protein	0.47 g	%

**MAJESTIC INT'L SPICE
CORPORATION**
1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

GINGER GROUND

INGREDIENTS: GINGER

Spices, garlic granulated		
Nutrition Facts		
Serving Size		
Calories 9 kcal		
		% Daily Value
Total Fat	0.02 g	1%
Saturated Fat	0.004 g	1%
Polyunsaturated Fat	0.000 g	
Monounsaturated Fat	0.011 g	
Trans Fat		0%
Cholesterol	0 mg	0%
Sodium	1 mg	1%
Total Carbohydrates	2.04 g	1%
Dietary Fiber	0.3 g	2%
Sugars		
Protein	0.47 g	%

MAJESTIC INT'L SPICE CORPORATION

1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

ITEM DESCRIPTION: ITALIAN SEASONING

Nutrition Facts	
Serving Size 1 tbsp (8g)	
Amount Per Serving	
Calories 24	Calories from Fat 11
% Daily Value*	
Total Fat 1g	2%
Saturated Fat 0g	1%
Trans Fat	
Cholesterol 0mg	0%
Sodium 76mg	3%
Total Carbohydrate 4g	1%
Dietary Fiber 3g	10%
Sugars 1g	
Protein 1g	
Vitamin A 44%	Vitamin C 8%
Calcium 2%	Iron 6%
<small>*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.</small>	
NutritionData.com	

Ingredients: thyme, rosemary, sage, oregano and basil

MAJESTIC INT'L SPICE CORPORATION

1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

ITEM DESCRIPTION: MUSTARD GROUND
INGREDIENTS: MUSTARD SEEDS

Spices, mustard ground		
Nutrition Facts		
Serving Size		
1 tsp (3.3g/0.1oz)		
Amount per Serving		
Calories 15 kcal		
		% Daily Value
Total Fat	0.95 g	2%
Saturated Fat	0.048 g	1%
Polyunsaturated Fat	0.654 g	
Monounsaturated Fat	0.178 g	
Trans Fat		0%
Cholesterol	0 mg	0%
Sodium	0 mg	0%
Total Carbohydrates	1.15 g	1%
Dietary Fiber	0.5 g	2%
Sugars		
Protein	0.82 g	%

Ingredients: mustard

MAJESTIC INT'L SPICE CORPORATION

1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

NUTMEG GROUND

INGREDIENTS: NUTMEG

Spices, nutmeg, ground

Nutrition Facts

Serving Size

1 tsp (2.2g/0.1oz)

Amount per Serving

Calories 12 kcal

% Daily Value

Total Fat	0.80 g	2%
Saturated Fat	0.571 g	3%
Polyunsaturated Fat	0.071 g	
Monounsaturated Fat	0.008 g	
Trans Fat		0%
Cholesterol	0 mg	0%
Sodium	0 mg	0%
Total Carbohydrates	1.08 g	1%
Dietary Fiber	0.5 g	2%
Sugars		
Protein	0.13 g	%

MAJESTIC INT'L SPICE CORPORATION

1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

OREGANO, GROUND

INGREDIENTS: OREGANO

Spices, oregano, ground

Nutrition Facts

Serving Size

1 tsp (1.5g/0.0oz)

Calories 5 kcal

		% Daily Value
Total Fat	0.15 g	1%
Saturated Fat	0.040 g	1%
Polyunsaturated Fat	0.010 g	
Monounsaturated Fat	0.078 g	
Transfat		0%
Cholesterol	0 mg	0%
Sodium	0 mg	0%
Total Carbohydrates	0.97 g	1%
Dietary Fiber	0.6 g	3%
Sugars		
Protein	0.17 g	%

MAJESTIC INT'L SPICE CORPORATION

1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

PAPRIKA GROUND

INGREDIENTS: PAPRIKA

Spices, paprika

Nutrition Facts

Serving Size

1 tsp (2.1g/0.1oz)

Amount per Serving

Calories 6 kcal

% Daily Value

Total Fat	0.27 g	1%
Saturated Fat	0.044 g	1%
Polyunsaturated Fat	0.026 g	
Monounsaturated Fat	0.175 g	
Trans Fat		0%
Cholesterol	0 mg	0%
Sodium	1 mg	1%
Total Carbohydrates	1.17 g	1%
Dietary Fiber	0.4 g	2%
Sugars		
Protein	0.31 g	%

**MAJESTIC INT'L SPICE
CORPORATION**
1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

GROUND BLACK PEPPER

INGREDIENTS: BLACK PEPPER

Spices, pepper, black

Nutrition Facts

Serving Size

1 tsp (2.1g/0.1oz)

Calories 5 kcal

% Daily Value

Total Fat	0.07 g	1%
Saturated Fat	0.021 g	1%
Polyunsaturated Fat	0.021 g	
Monounsaturated Fat	0.024 g	
Transfat		0%
Cholesterol	0 mg	0%
Sodium	1 mg	1%
Total Carbohydrates	1.36 g	1%
Dietary Fiber	0.6 g	3%
Sugars		
Protein	0.23 g	%

**MAJESTIC INT'L SPICE
CORPORATION**
1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

CAYENNE PEPPER

INGREDIENTS: CAYENNE PEPPER

Spices, pepper, red or cayenne

Nutrition Facts

Serving Size

1 tsp (1.8g/0.0oz)

Amount per Serving

Calories 6 kcal

% Daily Value

Total Fat	0.31 g	1%
Saturated Fat	0.059 g	1%
Polyunsaturated Fat	0.050 g	
Monounsaturated Fat	0.151 g	
Trans Fat		0%
Cholesterol	0 mg	0%
Sodium	1 mg	1%
Total Carbohydrates	1.02 g	1%
Dietary Fiber	0.5 g	2%
Sugars		
Protein	0.22 g	%

MAJESTIC INT'L SPICE CORPORATION

1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

GROUND WHITE PEPPER

INGREDIENTS: WHITE PEPPER

Spices, pepper, black		
Nutrition Facts		
Serving Size		
1 tsp (2.1g/0.1oz)		
Calories 5 kcal		
		% Daily Value
Total Fat	0.07 g	1%
Saturated Fat	0.021 g	1%
Polyunsaturated Fat	0.021 g	
Monounsaturated Fat	0.024 g	
Transfat		0%
Cholesterol	0 mg	0%
Sodium	1 mg	1%
Total Carbohydrates	1.36 g	1%
Dietary Fiber	0.6 g	3%
Sugars		
Protein	0.23 g	%

MAJESTIC INT'L SPICE CORPORATION

1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

POULTRY SEASONING

INGREDIENTS: SAGE, THYME, AND BLACK PEPPER

Spices, poultry seasoning

Nutrition Facts

Serving Size

1 tsp (1.5g/0.0oz)

Amount per Serving

Calories 5 kcal

% Daily Value

Total Fat	0.11 g	1%
Saturated Fat	0.049 g	1%
Polyunsaturated Fat	0.018 g	
Monounsaturated Fat	0.029 g	
Trans Fat		0%
Cholesterol	0 mg	0%
Sodium	0 mg	0%
Total Carbohydrates	0.98 g	1%
Dietary Fiber	0.2 g	1%
Sugars		
Protein	0.14 g	%

**MAJESTIC INT'L SPICE
CORPORATION**
1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

TABLE SALT

INGREDIENTS: SALT

Salt, table

Nutrition Facts

Serving Size

1 tsp (6g/0.2oz)

Amount per Serving

Calories 0 kcal

		% Daily Value
Total Fat	0.00 g	0%
Saturated Fat	0.000 g	0%
Polyunsaturated Fat	0.000 g	
Monounsaturated Fat	0.000 g	
Trans Fat		0%
Cholesterol	0 mg	0%
Sodium	2,325 mg	1%
Total Carbohydrates	0.00 g	0%
Dietary Fiber	0.0 g	0%
Sugars		
Protein	0.00 g	%

**MAJESTIC INT'L SPICE
CORPORATION**
1725 GAGE ROAD MONTEBELLO, CA 90640

NUTRITIONAL ANALYSIS

COCOA

INGREDIENTS: COCOA

Cocoa, dry powder, unsweetened

Nutrition Facts

Serving Size

1 cup (86g/3.1oz)

Calories 197 kcal

% Daily Value

Total Fat	11.78 g	19%
Saturated Fat	6.940 g	35%
Polyunsaturated Fat	3.930 g	
Monounsaturated Fat	0.378 g	
Trans Fat		0%
Cholesterol	0 mg	0%
Sodium	18 mg	1%
Total Carbohydrates	46.70 g	16%
Dietary Fiber	28.6 g	115%
Sugars		
Protein	16.86 g	%



"The Gold Standard In Kosher"

Certificate

Spetember 5, 2007

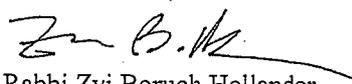
To Whom It May Concern:

This is to certify that **MAJESTIC INTERNATIONAL SPICE CORPORATION**, Montebello, CA manufactures kosher products under the supervision of the KOAOA.

The following products are kosher Pareve when bearing the  symbol:

PRODUCTS:

Anise Star Ground	Fava Beans
Anise Star Whole	Flax Seed
Annatto Ground	Garlic Granulated (Chinese)
Annatto Whole	Garlic Granulated (Domestic)
Arrow Root Powder	Garlic Minced (Chinese)
Celery Salt	Garlic Powder (Chinese)
Chamomile Flower	Garlic Powder (Domestic)
Chamomile Tea Bags	Garlic Salt (Chinese)
Chicken Bouillon Base	Garlic Salt (Domestic)
Cinnamon 3" Ceylon	Garlic Slices (Chinese)
Cinnamon 5"	Ginger Ground
Cinnamon Cassia 2 3/4"	Ginger Peeled Whole
Cinnamon Ground	Graham Masala
Cinnamon KA Pieces	Graham Masala Premium
Citric Acid Fine	Gumbo File
Citric Acid Granulès	Hibiscus (Chinese)
Cocoa Powder Unsweetened Bakers Grind	Hibiscus Loose Flower
10-12 % Fat	Lemon Grass Cuts
Cocoa Powder Unsweetened Bakers Grind	Lemon Peel Granules
22-25 % Fat	Lemon Peel Powder
Corn Blue	Mace Ground
Corn Husks	Mace Whole
Corn Starch	Marjoram Ground
Corn White	Marjoram Whole
Corn Yellow	Nutmeg Ground
Curry Powder	
Enconchada Corn Husks	


Rabbi Zvi Boruch Hollander
Kashrus Administrator
KOAOA

Page 1 of 6

Valid through September 30, 2008

This certificate does not include the Passover season.



"The Gold Standard In Kosher"

Certificate

Spetember 5, 2007

To Whom It May Concern:

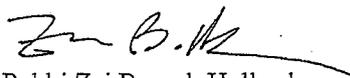
This is to certify that **MAJESTIC INTERNATIONAL SPICE CORPORATION**, Montebello, CA manufactures kosher products under the supervision of the KOA OA.

The following products are kosher Pareve when bearing the  symbol:

PRODUCTS:

Nutmeg Whole
Onion Chopped (Domestic)
Onion Powder
Onion Salt
Oregano Greek Cut
Oregano Ground
Oregano Mexican Whole Leaf
Paprika Domestic 120 Asta
Paprika Domestic 85 Asta
Paprika Smoked
Paprika Spanish 120 Asta
Paprika Spanish 85 Asta
Pepper Black ¼ & ½ Cracked
Pepper Black 12 Mesh
Pepper Black 14 Mesh
Pepper Black 16 Mesh
Pepper Black 18 Mesh
Pepper Black 20 Mesh
Pepper Black 24 Mesh
Pepper Black 28 Mesh
Pepper Black 30 Mesh
Pepper Black 30 Mesh
Pepper Black 32 Mesh
Pepper Black 50 Mesh
Pepper Black 80 Mesh
Pepper Black Tellicherry Whole
Pepper Black Whole

Onion Granules (Domestic)
Onion Minced (Domestic)
Pepper Green Whole
Pepper Lemon
Pepper Mixed Color
Pepper Pink Color
Pepper Skin Black
Pepper White Ground
Pepper White Whole
Peppermint Whole
Piloncillo Sm-Med-Lrg
Pinto
Rosemary Ground
Rosemary Whole
Safflower
Saffron (Spanish Mancha Grande)
Salt Cmf Evaporated
Salt Hg Prepared Blending
Salted Plum Med
Salted Plum Sml
Salted Plum w/ Chili
Silicon Dioxide Flo Gard
Sugar
Tamarind Pulp
Tamarind Whole
Tarter Cream Powder
Thyme Ground


Rabbi Zvi Boruch Hollander
Kashrus Administrator
KOA OA

Page 2 of 6

Valid through September 30, 2008

This certificate does not include the Passover season.



"The Gold Standard In Kosher"

Certificate

Spetember 5, 2007

To Whom It May Concern:

This is to certify that **MAJESTIC INTERNATIONAL SPICE CORPORATION**, Montebello, CA manufactures kosher products under the supervision of the KOAOA.

The following products are kosher Pareve when bearing the  symbol:

PRODUCTS:

Thyme X-Fancy (Moroccan)
Thyme X-Fancy (Spanish)
Tomato Flakes
Tomato Flakes ½ Cut
Tomato Powder
Turmeric Ground

Turmeric Whole
Vanilla Bean Cuts
Vanilla Beans Gourmet Whole
Vanilla Beans Ground
Vanillin
Wasabi Powder

DRIED CHILI PODS

Bell Pepper Green ¼ cut
Bell Pepper Red ¼ cut
Chili Ancho Pasilla Whole
Chili Arbol Chinese Ground
Chili Arbol Chinese Whole
Chili California Ground
Chili California Whole
Chili Cayenne Ground
Chili Chinese Ground
Chili Chinese Whole
Chili Chipotle Ground
Chili Chipotle Whole
Chili Negro Ground
Chili Negro Whole
Chili New Mexico Ground
Chili New Mexico Whole

Chili Puya Whole
Chili Crushed
Chili Dundercut Whole
Chili Guajillo Ground
Chili Guajillo Whole
Chili Habanera Ground
Chili Habanera Whole
Chili Indian Whole
Chili Jalapeño Diced
Chili Jalapeño Ground
Chili Morita Ground
Chili Mulato Whole
Chili Pasilla Ground (Dark)
Chili Pasilla Ground (Red)
Chili Pequin Ground
Chili Pequin Whole


Rabbi Zvi Boruch Hollander
Kashrus Administrator
KOAOA

Page 3 of 6

Valid through September 30, 2008

This certificate does not include the Passover season.



"The Gold Standard In Kosher"

Certificate

Spetember 5, 2007

To Whom It May Concern:

This is to certify that **MAJESTIC INTERNATIONAL SPICE CORPORATION**, Montebello, CA manufactures kosher products under the supervision of the KOAOA.

The following products are kosher Pareve when bearing the  symbol:

PRODUCT: SEEDS

Allspice Whole	Cumin Whole
Allspice Ground	Dill Seed Ground
Anise Seed Ground	Dill Seed Whole
Anise Seed Whole	Dill Weed (Domestic)
Caraway Black Whole	Fennel Ground Fennel Whole
Caraway Ground	Fenugreek Ground
Caraway Whole Dutch A-1	Fenugreek Whole
Cardamom Decorticated Seed	Juniper Berries Ground
Cardamom Green/ White Whole	Juniper Berries Whole
Cardamom Seed Ground	Mustard Seeds Brown
Celery Seed Ground	Mustard Seeds Ground
Celery Seed Whole	Mustard Seeds Yellow
Chia Seed	Poppy Seeds (Dutch)
Cloves Ground	Pumpkin Seeds in shell
Cloves Whole	Pumpkin Seeds Kernel
Coriander Ground	Sage Ground
Coriander Seed Whole	Sage Whole
Cumin Ground	


Rabbi Zvi Boruch Hollander
Kashrus Administrator
KOAOA

Page 4 of 6

Valid through September 30, 2008

This certificate does not include the Passover season.



"The Gold Standard In Kosher"

Certificate

Spetember 5, 2007

To Whom It May Concern:

This is to certify that **MAJESTIC INTERNATIONAL SPICE CORPORATION**, Montebello, CA manufactures kosher products under the supervision of the KOAOA.

The following products are kosher Pareve when bearing the  symbol:

PRODUCT: LEAVES:

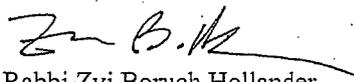
Chervil Leaves
Basil Crushed (Egypt)
Basil Ground
Basil X-Fancy Whole (Domestic)
Bay Leaves Crushed
Bay Leaves Ground
Bay Leaves Whole
Chives Green Whole
Epazote Herb Cit
Eucalyptus Leaf

Herbes De Province
Lemon Verbena Tea Bag Cut
Lemon Verbena Whole
Parsley Flakes Domestic
Rose Hips Tea Bag Cut
Rose Petal Whole Red
Spearmint Crushed
Spearmint Whole
Tarragon Leaves Whole

SEASONINGS:

All Purpose Seasoning w/ Lemon & Pepper
Apple Pie Spice
Beef Jerky Seasoning
Beef Steak Seasoning
Blackened Halibut Seasoning
Blackened Spice seasoning
Blackened Spice Seasoning n/Salt
Broiled Steak Seasoning
Cali Style Garlic Pepper
Caribbean Jerk Seasoning
Carne Adovada (Pork Seasoning)
Chicken Seasoning Mexican
Herb Chicken Seasoning

Chicken Seasoning SSNG Montreal & RSTD
Chili Fruit Seasoning
Chili Jalapeño Southwest Seasoning
Chili Jalapeño Southwest no Salt
Chili Con Limon
Chili Seasoning Mix
Chinese Chicken Seasoning
Creole Meat Seasoning
Fajita Seasoning
French Dressing Seasoning Mix
French Fry Seasoning
Hot & Spicy Majestic Seasoning


Rabbi Zvi Boruch Hollander
Kashrus Administrator
KOAOA

Page 5 of 6

Valid through September 30, 2008

This certificate does not include the Passover season.



"The Gold Standard In Kosher"

Certificate

Spetember 5, 2007

To Whom It May Concern:

This is to certify that **MAJESTIC INTERNATIONAL SPICE CORPORATION**, Montebello, CA manufactures kosher products under the supervision of the KOAOA.

The following products are kosher Pareve when bearing the  symbol:

SEASONINGS:

Hungarian Spice
Italian Seasoning Crushed
Italian Seasoning Ground
Italian Seasoning Whole
Italian Seasoning Zesty
Jerk Seasoning Jamaican
Lucas Seasoning
Majestic Hamburger Seasoning

Majestic Pork Seasoning
Meat Tenderizer
Meat Tenderizer Unsalted
Mexican Seasoning
Middle Eastern Jerky
Mild Mexican Jerk
Mole Seasoning
New Orleans Gumbo Seasoning
Old Bay Seasoning Mix
Old Fashioned Roast Beef Seasoning


Rabbi Zvi Boruch Hollander
Kashrus Administrator
KOAOA

Page 6 of 6

Valid through September 30, 2008

This certificate does not include the Passover season.