



Culinary Masters  
164130 - Grade C Pemium Star Anise Whole

Star anise is not related to the European anise plants although it has a similar anise or licorice-like flavor. Its licorice-like flavor actually bears a close resemblance to that of fennel and basil tomatoes classic companions.



Nutrition Facts

Servings per Container  
Serving size 100.0g (100g)

Amount per serving  
Calories 337

% Daily Value*	
Total Fat	16g %
Saturated Fat	1g %
Trans Fat	
Cholesterol	%
Sodium	16mg %
Total Carbohydrate	50g %
Dietary Fiber	15g %
Total Sugars	
Includes Added Sugar	%
Protein	18g
Vitamin D	%
Calcium	646mg %
Iron	37mg %
Potassium	1441mg %

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

\* Benefits

Native to China and Vietnam, star anise is grown today almost exclusively in southern China, Indo-China, and Japan. Star anise, (aka Chinese star anise) is the seed pod of the star shaped fruit of a small oriental tree. Star anise is not related to the European anise plants although it has a similar anise or licorice-like flavor. Its licorice-like flavor actually bears a close resemblance to that of fennel and basil tomatoes classic companions. A single pod of star anise adds a new level of flavor to a tomato-based sauce or stew with a warm, spicy undertone. Star anise can be the secret ingredient that elevates a dish to a whole new level.

Ingredients

Star Anise  
100% Star Anise

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Between (65-75) F with (60% - 65%) Humidity  
DO NOT STORE NEAR ODOR PRODUCING SUBSTANCES UNIT UPC: 688032022919

Serving Suggestions

Chinese stocks and soups very often contain the star anise spice. In the West, star anise is added in fruit compotes and jams. Star anise is also regularly used as an ingredient in sweet dishes like puddings and pastries. Apart from its use in sweetmeats and confectionery, where sweeteners must be added, it contributes to meat and poultry dishes, combining especially well with duck. Be adventurous and experiment if you enjoy this particular flavor.

Prep & Cooking Suggestions

See label for suggestions

✍ Product Specifications

Brand	Manufacturer
Culinary Masters	Culinary Masters

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
688032022919	164130	164130	01068803202291		1/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
0.8lb	0lb	Vietnam	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
3.6in	2.7in	8.2in	0.05ft3	12x5	730days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	337	Total Fat	16g	Sodium	16mg
Protein	18	Trans Fats		Calcium	646mg
Total Carbohydrates...	50g	Saturated Fat	1g	Iron	37mg
Sugars		Added Sugars		Potassium	1441mg
Dietary Fiber	15g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

