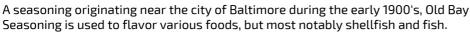


Culinary Masters

163861 - Masters Old Bay Style Spice Blend







* Benefits

MSG

Ingredients

A seasoning originating near the city of Baltimore during the early 1900's that is named for the Chesapeake Bay area of Maryland. It is a blend of over 10 different herbs and spices that may include celery salt, celery seed, mustard, red pepper, black pepper bay or laurel leaves, cloves, allspice, ginger, mace, cardamom, cinnamon, and paprika. Old Bay Seasoning is used to flavor various foods, but most notably shellfish and fish. In addition, it is a seasoning that is also added to poultry, steamed vegetables, baked and fried potatoes, casseroles, pizza, meats, and salads with eggs, shrimp, crab or tuna.

dioxide (to prevent caking), yellow 5, lemon oil). No HVP or

Allergens

Nutrition Facts

Servings per Container Serving size

Amount per serving **Calories**

| | % Daily Value* |
|----------------------|----------------|
| Total Fat | % |
| Saturated Fat | % |
| Trans Fat | |
| Cholesterol | % |
| Sodium | % |
| Total Carbohydrate | % |
| Dietary Fiber | % |
| Total Sugars | |
| Includes Added Sugar | % |
| Protein | |
| Vitamin D | % |
| Calcium | % |
| Iron | % |
| Potassium | % |

* 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.

Handling Suggestions

Store in a cool dry place UNIT UPC: 688032020823

Serving Suggestions

Use as a seasoning for poultry, steamed vegetables, baked and fried potatoes, casseroles, pizza, meats, and salads with eggs, shrimp, crab or tuna.

Prep & Cooking Suggestions

Remove desired amount and use to season.

Product Specifications

| Brand | Manufacturer |
|------------------|------------------|
| Culinary Masters | Culinary Masters |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|--------------|--------|--------|----------------|------|------------|
| 688032020823 | 163861 | 163861 | 01068803202082 | | 1/24 OZ |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 1.65lb | 1.5lb | | No | |

| Shipping Information | | | | | | |
|----------------------|-------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 3.6in | 2.7in | 8.2in | 0.05ft3 | 12x5 | 108days | 60°F / 77°F |





Culinary Masters

163861 - Masters Old Bay Style Spice Blend



A seasoning originating near the city of Baltimore during the early 1900's, Old Bay Seasoning is used to flavor various foods, but most notably shellfish and fish.

Nutrition Analysis - By Measure

| Calories | Total Fat | Sodium | |
|------------------------|---------------------|----------------|--|
| Protein | Trans Fats | Calcium | |
| Total Carbohydrates··· | Saturated Fat | Iron | |
| Sugars | Added Sugars | Potassium | |
| Dietary Fiber | 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 | |

| 0 | Additional Images | | | | | |
|---|-------------------|--|--|--|--|--|
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |

