



Culinary Masters

163884 - Sumac

Made from the dried and ground berries of the wild sumac flower, sumac is a tangy spice with a sour, acidic flavor reminiscent of lemon juice. This fragrant spice is used to brighten up dry rubs, spice blends like za'atar, and dressings.



Nutrition Facts

Servings Per Container

Serving size **100.0g (100g)**

Amount per serving
Calories 280

% Daily Value*

Total Fat 14 g **18%**

Saturated Fat 3 g **13%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 2850 mg **124%**

Total Carbohydrate 48 g **17%**

Dietary Fiber 34 g **121%**

Total Sugars 7 g

Includes 0 g Added Sugar **0%**

Protein 13 g

Vitamin D **%**

Calcium 40 mg **4%**

Iron 1.75 mg **10%**

Potassium 1960 mg **40%**

* 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

Made from the dried and ground berries of the wild sumac flower, sumac is a tangy spice with a sour, acidic flavor reminiscent of lemon juice. This fragrant spice is used to brighten up dry rubs, spice blends like za'atar, and dressings. Sumac is also commonly used as a garnish, to add a pop of bold color or slight acidity to a dish before serving. Sumac has a flavor typically likened to the tartness of lemon, though the spice has a milder fruity profile that balances acidity.

Ingredients

Ground Sumac, and 6% max Salt to preserve freshness

⚠ Allergens

May Contain:

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

Handling Suggestions

Store in a cool dry place---
UNIT UPC: 688032029765

Serving Suggestions

Use as a seasoning or garnish in your favorite recipes to add a pop of color and bright tangy flavor

Prep & Cooking Suggestions

Remove the desired amount for your recipe.

📄 Product Specifications

Brand	Manufacturer
Culinary Masters	Culinary Masters

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
688032029765	163884	163884	00688032029765		1/16 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
1.05 lb	1 lb		No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
6.1 in	8.4 in	0.8 in	0.02 ft3	12x5	251 days	60 °F / 77 °F



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Nutrition Analysis - By Measure

Calories	280	Total Fat	14 g	Sodium	2850 mg
Protein	13	Trans Fats	0 g	Calcium	40 mg
Total Carbohydrates...	48 g	Saturated Fat	3 g	Iron	1.75 mg
Sugars	7 g	Added Sugars	0 g	Potassium	1960 mg
Dietary Fiber	34 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(U)		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

