

Culinary Master

163958 - Green Cardamom Whole



Cardamom Green Whole/Pod has a fresh, floral, and lemon-like flavor. It has a wide culinary use, from sweets to meats, and even beverages.



* Benefits

Cardamom Green Whole/Pod is A popular spice in Indian and Scandinavian cooking. While cardamom seeds hold the flavor, once the pod is opened, that flavor begins to dissipate. A relative of ginger and native to South Asia, green cardamom has been prized for its bright, unique flavor for thousands of years. our flavorful Cardamon Green Whole/Pod can steal the show in savory as well as dessert dishes and elevate your beverages.

Ingredients	Allergens
Cardamom	Free From: Substituting crustaceans of eggs of fish of milk of milk of peanuts of soy of tree nuts of wheat

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

See label for suggestions

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions



Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	Spices

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
688032021271	163958	163958	01068803202127		1/14 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
1.1lb	0.88lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
3.6in	2.7in	8.2in	0.05ft3	12x5	280days	60°F / 77°F





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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	

