



Culinary Masters

163991 - Canadian Extra Bold Coriander Seed

Coriander seed is one of the sweeter spices out there, which is odd considering the leaf of the coriander plant what we call cilantro is often called spicy and herbal. It is often described as sweet and floral with hints of white pepper and Navel orange.



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.

* Benefits

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Ingredients

⚠ Allergens

Handling Suggestions

Store in a cool dry place. UNIT UPC: 688032021608

Serving Suggestions

Coriander seed, a common ingredient in Indian spice blends, is also often used in Middle Eastern lamb and beef stews. Other great applications of this ingredient include soups, stews, stir-fry, pickling spices, curry, or melted with butter to add to fish, poultry, or other meats.

Prep & Cooking Suggestions

Ready to use as is for marinades, stews, and soups. Coriander seeds can also be ground in a pepper or spice mill prior to adding to the desired recipe.

📝 Product Specifications

Brand	Manufacturer
Culinary Masters	Culinary Masters

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
688032021608	163991	163991	01068803202160		1/11 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
0.8lb	0.7lb		No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
3.6in	2.6in	8.2in	0.04ft3	12x5	730days	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-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

