



Culinary Master

164112 - Premium Grade A Dutch Poppy Seed

Poppy seed's flavor is often characterized as walnut-like, fruity, and slightly smoky. Poppy seeds not only have a mild flavor that makes them a welcome addition to a variety of dishes, but they also come packed with nutrients.



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

Poppy seeds originated in the Mediterranean region and grow wild in eastern and southern Asia, and southeastern Europe. Poppy seed's flavor is often characterized as walnut-like, fruity, and slightly smoky. While you might not think of poppy seeds as more than decoration for your bagel or salad dressing, the tiny black seeds prove that good things sometimes come in small packages. Poppy seeds not only have a mild flavor that makes them a welcome addition to a variety of dishes, but they also come packed with nutrients.

Ingredients

100% Poppy Seeds

⚠ Allergens

Free From:



Handling Suggestions

Store in a cool, dry place

Serving Suggestions

Poppy seeds are found in bakery products, like bagels and muffins. They can also be added to salads as dressing and can be eaten with vegetables. Use poppy seeds as a topping, to add some crunch to cheese or on toast.

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.
688032022735	164112	164112	10688032022732		1/20 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
1.25lb	1.25lb	Netherlands	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
3.6in	2.7in	8.2in	0.05ft3	12x5	618days	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(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

