

Culinary Masters

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.



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	▲ Allergens
100% Poppy Seeds	Free From: Concept

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: 688032022735

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
Culinary Masters	Culinary Masters

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	TIxHI	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(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					

