

163861 - Masters Old Bay Style Spice Blend



A seasoning originating near the city of Baltimore during the early 1900's that is named for the Chesapeake Bay area of Maryland. It is a blend of over 10 different herbs and spices that may include celery salt, celery seed, mustard, red pepper, black pepper bay or laurel leaves, cloves, allspice, ginger, mace, cardamom, cinnamon, and paprika. Old Bay Seasoning is used to flavo...



MARKETING

A seasoning originating near the city of Baltimore during the early 1900's, Old Bay Seasoning is used to flavor various foods, but most notably shellfish and fish.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
163861		10688032020820		1/24 OZ		
Brand		Brand Owner		GPC Description		
Culinary Masters		Culinary Masters		Herbs/Spices (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
1.65 LBR	1.5 LBR	No		Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
3.6 INH	2.7 INH	8.2 INH	0.05 FTQ	12x05	108 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Store in a cool dry place---UNIT UPC: 688032020823---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Eggs - N
- Soybean - MC
- Wheat - MC
- Sesame - MC
- Molluscs - N
- Peanuts - MC
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%

Protein

Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* The % Daily Values (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.

INGREDIENTS

Spices, salt, rice flour, lemon pepper blend (salt, sugar, citric acid, black pepper, lemon peel, onion, garlic, celery, silicon dioxide (to prevent caking), yellow 5, lemon oil). No HVP or MSG

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PREPARATION & COOKING SUGGESTIONS

Remove desired amount and use to season.

SERVING SUGGESTIONS

Use as a seasoning for poultry, steamed vegetables, baked and fried potatoes, casseroles, pizza, meats, and salads with eggs, shrimp, crab or tuna.

MORE INFORMATION