

680349 - Jamaican Jerk Seasoning

A blend of West Indian spices, sugar, salt and dehydrated vegetables. Rub this sweet-hot blend on chicken, fish or pork before grilling or boiling.



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack			
6347	680349	20081274163473	6/22 oz			
Brand	Brand Owner	GPC Description				
Baron Spices, Inc.	Baron Spices, Inc.	Extracts/Seasonings/Flavour Enhancers (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10 LBR	8.25 LBR	No	IN, US	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.75 INH	7.5 INH	8.5 INH	0.36 FTQ	25x5	548 Days	60 FAH / 70 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

Nutrition Facts

930 Servings per container

Serving Size 4 grams

Amount Per Serving
Calories 10

% Daily Value*

Total Fat 0.12 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 427 mg 18%

Total Carbohydrates 3.8 g 1.2%

Dietary Fiber 0.36 g 1.4%

Total Sugars 1 g

Includes Added Sugars %

Protein 0.2 g

Vitamin D %

Calcium 1%

Iron 2%

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.

HANDLING SUGGESTIONS



Store in a cool, dry area in tightly sealed container.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - N Peanuts - N

Eggs - N Tree - N

Soybean - N Fish - N

Wheat - N Shellfish - N

Sesame - N Crustaceans - N

INGREDIENTS



Spices including Paprika and Turmeric, Salt, Sugar, Dehydrated Onion, Dehydrated Garlic, Soybean Oil and not more than 2% Tricalcium Phosphate (added to prevent caking).

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PREPARATION & COOKING SUGGESTIONS

Ready to use. Sprinkle on, rub, grill, cook. As a rub mix 1 pound meat with 1-2 tablespoons seasoning. As a marinade mix 3 tablespoons seasoning, 1 tablespoon vegetable oil with juice from 1/2 orange and 1/2 lime. Refrigerate for at least one hour or, for best results overnight.

SERVING SUGGESTIONS

Chicken, pork, seafood, sauces, marinades, burgers, soups, meatloaf

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	10
Protein	0.2 g
Total Carbohydrates	3.8 g
Sugars	1 g
Dietary Fiber	0.36 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	0.12 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	427 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

KOSHER	YES
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