

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

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	

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).

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.	

# 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.

## 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. Refreigerate 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
--------	-----

## MORE IMAGES

