

162800 - Premium Garam Masala Spice Blend



Garam masala is a blend of ground spices used throughout Indian cuisine. It is a blend of warming or hot spices. Its origins are native to India, Pakistan, and South Asia. Use Culinary Masters Garam Masala to season chicken, lamb and fish. Add this perfect blend to stews and roasts, veggie soups and chilis, and even breads and potatoes for a hint of warm Indian flavor.



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
162800		10688032020523		1/16 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		
1.15 LBR	1 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	195 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

Keep in a cool dry place.---UNIT UPC: 688032020526---

ALLERGENS

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

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

Nutrition Facts

1 Servings per container	
Serving Size	100.0 GR
Amount Per Serving	330
% Daily Value*	
Total Fat 9 g	12%
Saturated Fat 1 g	4%
Trans Fat	
Cholesterol	%
Sodium 170 mg	7%
Total Carbohydrates 51 g	18%
Dietary Fiber 16 g	58%
Total Sugars 1 g	
Includes Added Sugars	%
Protein 7 g	
Vitamin D	%
Calcium 322 mg	25%
Iron 19 mg	110%
Potassium 710 mg	15%

* 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

Cumin seed, Corriander seed, Cinnamon, Pepper Black Ground, Cardamom seed " And Other All Natural Herbs NO MSG, NO HVP, NO FLOWING AGENTS"

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PREPARATION & COOKING SUGGESTIONS

Remove desired amount from container.

SERVING SUGGESTIONS

Use as a spice in stews, soups, and curry. This blend also goes well with roasted meats and veggies.

MORE INFORMATION