

OLD BAY

10070328030031 - OLD BAY Seasoning, 7.5 lb

Unique blend of herbs and spices, including celery salt and paprika. Iconic flavor for vegetables, chicken, crab, shrimp & seafood dishes. Great on seafood, and everything else. Try it on popcorn, pizza, and burgers, too. Iconic flavor since 1939. Larger 7.5 lb size for back of house preparations



MARKETING

OLD BAY Seasoning delivers authentic, legendary flavor originating right from the Chesapeake Bay area: • OLD BAY Seasoning features a premium blend of 18 herbs and spices including celery salt, red and black pepper and paprika to add beloved, unmatched taste that enhances any chef-inspired recipe. • OLD BAY Seasoning is Kosher with no added MSG. • Born in the heart of the Chesapeake Bay area, OLD BAY has been a time- honored brand and world-famous seasoning for over 75 years. • There are 3/7.5 lb. containers per case. Our 7.5 lb. size is great to keep back of house or dispense into smaller containers for easy recipe customization. • OLD BAY Seasoning is the premium, all-purpose seasoning that's excep...



Nutrition Facts

5667 Servings per container	
Serving Size	0.6 g
Amount Per Serving	
Calories	0
% Daily Value*	
Total Fat	0 g0%
Saturated Fat	0 g0%
Trans Fat	0 g
Cholesterol	0 mg0%
Sodium	140 mg6%
Total Carbohydrates	0 g0%
Dietary Fiber	0 g0%
Total Sugars	0 g
Includes 0 g Added Sugars	0%

Protein	0 g
Vitamin D	0 mcg0%
Calcium	0 mg0%
Iron	0 mg0%
Potassium	0 mg0%

* 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.

PRODUCT SPECIFICATIONS

Code		GTIN			Pack Description		
982007		10070328030031					
Brand		Brand Owner			GPC Description		
OLD BAY		McCormick & Company, Inc.			Herbs/Spices (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
24.413 LBR	22.500 LBR	No		United States		Undeclared	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
8.750 INH	16 INH	10.750 INH	0.871 FTQ	x	540 Days	50 FAH / 80 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE		NOT_COVERED_BY_FTL		

HANDLING SUGGESTIONS



Store OLD BAY Seasoning in a tightly capped container. Keep away from heat, moisture, and direct sunlight. Avoid storing over the stove, dishwasher, sink or near a window. We do not recommend freezing, as freezing does not extend the shelf life of dried herbs and spices. Shelf life: 540 days.

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 - INII
- Peanuts - INII
- Eggs - INII
- Tree - INII
- Soybean - INII
- Fish - INII
- Wheat - INII
- Shellfish - NI
- Sesame - INII
- Crustaceans - INII

INGREDIENTS



Celery Salt (Salt, Celery Seed), Spices (Including Red Pepper and Black Pepper), and Paprika.

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PREPARATION & COOKING SUGGESTIONS

No preparation necessary. To enjoy OLD BAY Seasoning, simply open package and shake, sprinkle or pour on French fries, chicken, steak, macaroni and cheese, crab dip, and so much more. It's great on seafood ... and everything else!

SERVING SUGGESTIONS

Add OLD BAY Seasoning directly to steamed crabs or to boiling water for a delicious crab boil packed with iconic spice and flavor. Toss with shrimp before grilling or boiling. Mix into creamy crab dip for a tasty tailgate appetizer. Shake onto fries or roasted vegetables for a flavorful side that pairs well with seafood and chicken. Rub onto salmon fillets before grilling or baking

MORE INFORMATION

Website : <https://www.mccormickforchefs.com/en-us/contact-us-gateway>, Telephone : 1-800-322-SPICE