#### 301910 - FRENCH'S GF MUST YLW 4/105 OZ







#### MARKETING



## Nutrition Facts 594 Servings per container

### Amount Per Serving Calories

Serving Size

Total Eat 0

0

% Daily Value\*

5g

0%

iouii at o	0 70
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 55 mg	2%
Total Carbohydrates 0 g	0%

## Total Carbohydrates 0 g 0% Dietary Fiber 0 g 0%

Total Sugars 0 g
Includes 0 g Added Sugars 0%

# Vitamin D 0 mcg 0% Calcium 0%

Potassium 10 mg 0%

\* 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

#### PRODUCT SPECIFICATIONS

Code Dist Prod Code		GTIN	Calculated Pack	
418193800	301910	10041500819386	4 x 105 OZ	

Brand	Brand Owner	GPC Description	
FRENCH'S	McCormick & Company Inc.	Mustard (Shelf Stable)	

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
31.06 LBR	28.3 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.375 INH	11.375 INH	8.063 INH	0.71 FTQ	12x3	540 Days	50 FAH / 80 FAH

#### **ALLERGENS**





**INGREDIENTS** 

INGREDIENTS: DISTILLED VINEGAR, WATER, #1 GRADE MUSTARD SEED, SALT, TURMERIC, PAPRIKA, SPICE, NATURAL FLAVOR & GARLIC POWDER.

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 Nuts - N



Fish - N



Shellfish - NI

Sesame - N

#### SERVING SUGGESTIONS

and corn on the cob

French's Classic Yellow Mustard is the classic, beloved all-American condiment which adds zesty, signature flavor in recipes such as: •Cubano sandwich with yellow mustard, ham, pork, swiss cheese and bread and butter pickles •Apricotmustard baked chicken with potatoes au gratin and asparagus •Crab pasta bake with yellow mustard sauce and panko •French's potato salad rescue dressing •Grilled brie sandwich with yellow mustard, chives and spring greens •Fried pork culets with mustard gravy, roasted shallot mashed potatoes

#### HANDLING SUGGESTIONS



French's Classic Yellow Mustard is shipped and stored at ambient temperatures and has a shelf life of 540 days. Protect product from freezing and store with cap tightly closed to reduce the risk of contamination and maintain maximum product quality. For best flavor, refrigerate after opening. Recycling of cardboard cases is encouraged where acceptable.

#### **PREPARATION & COOKING SUGGESTIONS**



No preparation necessary. French's Classic Yellow Mustard is ready to use in chef-inspired recipes and as toppings on patron-favorite sandwiches, burgers and sides. French's Classic Yellow Mustard is perfect as a plus-one ingredient and great for blending with mayonnaise, yogurt, creamy horseradish sauce and dressings for signature flavor staring a classic favorite. Shake before opening.

#### MORE INFORMATION



Last Saved: 18 April 2024 | Printed: 04 May 2024 Powered by Syndigo LLC - syndigo.com Page 1 of 2

#### 301910 - FRENCH'S GF MUST YLW 4/105 OZ



•French's Classic Yellow Mustard is made with #1 grade mustard seeds and features a bright, glossy yellow color with an unmatched, tangy and creamy traditional mustard flavor. •Show patrons your commitment to quality by elevating your operation with French's Classic Yellow Mustard, America's #1 mustard brand. •The 105 oz. size is perfect for creating signature side and entrée r...

NUTRITIONAL ANALYSIS

Calories	0
Protein	0 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

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

Sodium	55 mg
Calcium	
Iron	
Potassium	10 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

**NUTRITIONAL CLAIMS** 

HALAL YES KOSHER YES

MORE IMAGES





Last Saved: 18 April 2024 | Printed: 04 May 2024 Powered by Syndigo LLC - syndigo.com Page 2 of 2