Culinary Masters

163884 - Sumac

Made from the dried and ground berries of the wild sumac flower, sumac is a tangy spice with a sour, acidic flavor reminiscent of lemon juice. This fragrant spice is used to brighten up dry rubs, spice blends like za'atar, and dressings. Sumac is also commonly used as a garnish, to add a pop of bold color or slight acidity to a dish before serving. Sumac has a flavor typically ...



MARKETING

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PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
163884	10688032029762	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	TIxHI	Shelf Life	Storage Temp From/To
6.1 INH	8.4 INH	0.8 INH	0.02 FTQ	12x05	163 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

Nutrition Facts

Servings per container

Serving Size **100.0 GR**

Amount Per Serving

Calories **280**

	% Daily Value*
Total Fat 14 g	**18%**
Saturated Fat 3 g	**13%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 2850 mg	**124%**
Total Carbohydrates 48 g	**17%**
Dietary Fiber 34 g	**121%**
Total Sugars 7 g	
Includes 0 g Added Sugars	**0%**
Protein 13 g	
Vitamin D	%
Calcium 40 mg	4%
Iron 1.75 mg	10%
Potassium 1960 mg	40%

* 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 place---UNIT UPC: 688032029765---

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 - MC
- Peanuts - MC
- Eggs - MC
- Tree - MC
- Soybean - MC
- Fish - MC
- Wheat - MC
- Shellfish - MC
- Sesame - MC
- Crustaceans - MC
- Molluscs - MC

INGREDIENTS

Ground Sumac, and 6% max Salt to preserve freshness

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PREPARATION & COOKING SUGGESTIONS

Remove the desired amount for your recipe.

SERVING SUGGESTIONS

Use as a seasoning or garnish in your favorite recipes to add a pop of color and bright tangy flavor

MORE INFORMATION