

164047 - Grade A Fancy Yellow Mustard Seed



Whole Yellow Mustard seeds don't have much taste or aroma until they are bitten into or ground. Once opened or bitten into, mustard seeds are pungent, sharp, and earthy. Mustard Seed pairs well with bay, chili, coriander, cumin, dill, fennel, fenugreek, garlic, honey, nigella, parsley, pepper, tarragon and turmeric. Mustard seeds can be substituted for one another, so you can us...



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
164047		10688032022152		1/26 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	
1.8 LBR	1.625 LBR	No	Canada	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	730 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

Between (65-75) F with (60% - 65%) Humidity DO NOT STORE NEAR ODOR PRODUCING SUBSTANCES---UNIT UPC: 688032022155---

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

Nutrition Facts

Servings per container		
Serving Size	100.0 GR	
Amount Per Serving		
Calories	508	
% Daily Value*		
Total Fat 36 g	%	
Saturated Fat 2 g	%	
Trans Fat		
Cholesterol	%	
Sodium 13 mg	%	
Total Carbohydrates 28 g	%	
Dietary Fiber 12 g	%	
Total Sugars 7 g		
Includes Added Sugars	%	
Protein 26 g		
Vitamin D	%	
Calcium 266 mg	%	
Iron 9 mg	%	
Potassium 738 mg	%	

* 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

100% Mustard

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

We love using homemade mustard in deviled eggs, ham, cheese, pork and bean dishes, in cocktail and barbeque sauces, and in soups or chowders. Ground and whole mustard seed is popular in sauces like Hollandaise, in dressings, and works well with mayonnaise. Strong flavors like grilled and roasted beef, cabbage, strong cheeses, chicken, curries, dals, fish, and seafood, cold meats, rabbit, sausages and barbecue rubs all compliment mustard seeds nicely.

MORE INFORMATION