



MARKETING

Nutrition Facts

755 Servings per container	
Serving Size	0.6g
Amount Per Serving	
Calories	0
% Daily Value*	
Total Fat 0	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 140 mg	6%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
982346	681591	10070328823466	12 x 1#

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
14.801 LBR	12 LBR	No		Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10.5 INH	9.375 INH	7 INH	.40	19x6	540 Days	50 FAH / 80 FAH

ALLERGENS

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

Eggs - N

Soy - N

Wheat - N

Sesame - N
- Peanuts - N

Tree Nuts - N

Fish - N

Shellfish - NI

SERVING SUGGESTIONS

OLD BAY Seasoning is a classic complement to seafood dishes, with a much wider variety of uses: • Always an essential ingredient in crab cakes • Toss in pizza dough for flavorful crusts • Top burgers and chicken sandwiches • Sprinkle on fries and corn-on-the-cob • Add to seafood chowder • Season water for crab and shrimp boils • Season and fry fingerling potatoes and toss with Parmesan and OLD BAY for a sharable Potato Loosies snack

INGREDIENTS

INGREDIENTS: CELERY SALT (SALT,CELERY SEED), SPICES (INCLUDING RED PEPPER AND BLACK PEPPER) & PAPRIKA.

HANDLING SUGGESTIONS

PREPARATION & COOKING SUGGESTIONS

No preparation necessary. OLD BAY Seasoning is ready to use to give beloved flavor to classics and trending favorites. With its convenient lid that features multiple dispensing options, you can easily shake or pour OLD BAY Seasoning into your favorite recipe. Follow these kitchen- simple steps for each method. Steamed Crabs: 1. Use a pot that has a raised rack, minimum 2" high. Add equal parts water and vinegar to just below level of rack. 2. Layer a dozen crabs and sprinkle each layer

MORE INFORMATION

Telephone : 1-800-322-SPICE



NUTRITIONAL ANALYSIS



Calories	0	Total Fat	0	Sodium	140 mg
Protein	0 g	Trans Fat	0 g	Calcium	
Total Carbohydrates	0 g	Saturated Fat	0 g	Iron	
Sugars	0 g	Added Sugars	0 g	Potassium	0 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



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