



PRODUCT SPECIFICATION

NSLP 140 TACO SEASONING

Item #16423, 16465, 16425

This product is food-grade, and all shipments conform to the Federal Food and Cosmetic Act of June 25, 1938, as amended.

PRODUCT DESCRIPTION

A free-flowing red-orange seasoning blend with black specks. Flavor and aroma are typical of taco seasoning.

INGREDIENTS*

Spices, Onion*, Garlic*, Salt, Dextrose, Paprika, Extractives of Paprika, Corn Syrup Solids, Fructose, Natural Flavor, Citric Acid. *Dried

ALLERGENS

None pertaining to the nine major food allergens.

APPLICATION

Season to taste

ANALYTICAL STANDARDS

Granulation: 7% min. thru USS #16
Moisture: 10% max
Salt: 10-20%

OTHER

BE Status: Non-bioengineered

STORAGE & SHELF LIFE

Store sealed containers in a cool, dry area to preserve natural flavor. The shelf life is 12 months providing products are held in the proper storage conditions.

PACKAGING

16423 23 oz. "E" containers
16465 6.8 lb. "F" containers
16425 25 lb. box

Nutrition Facts	
Serving size	(0.5g)
Amount per serving	
Calories	0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 30mg	1%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0mg	0%
Potassium 2mg	0%

*The % Daily Value 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.

**Each customer is responsible for determining the validity of any claims and should consult regulatory advisors to determine proper labeling of the finished product. This information represents typical values and is presented in the belief that it is accurate and reliable; however, no warranty is either expressed or implied.*



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QUALITY ASSURANCE

Karlsburger Foods is USDA Inspected, Certified Organic, Certified Halal, FDA Registered and operates under a continuous HACCP plan. Karlsburger Foods tests all finished products for Listeria, Salmonella, aerobic plate count (APC), E. coli, and water activity.

100 GRAM NUTRITIONALS

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Vitamins		
Gram Weight (g)	0.50	100.00	Vitamin A - IU (IU)	18.10	3620.00
Calories (kcal)	1.54	309.00	Vitamin A - RAE (mcg)	0.91	181.00
Protein (g)	0.05	10.00	Vitamin A - RE (mcg)	1.81	362.00
Carbohydrates (g)	0.29	58.00	Vitamin C (mg)	0.01	3.00
Dietary Fiber (US 2016) (g)	0.10	19.00	Vitamin D - mcg (mcg)	0	0
Total Sugars (g)	0.06	12.00	Vitamin D - IU (IU)	0	0
Added Sugar (g)	0.04	8.00	Minerals		
Fat (g)	0.03	6.00	Calcium (mg)	0.85	171.00
Saturated Fat (g)	0.01	1.00	Iron (mg)	0.04	8.00
Trans Fatty Acid (g)	0	0	Potassium (mg)	2.00	400.00
Cholesterol (mg)	0.01	1.00	Sodium (mg)	27.95	5591.00

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The food allergens listed below may produce life-threatening reactions in sensitive individuals.

ALLERGEN ¹	YES	NO
Soybeans or soybean products		X
Wheat or wheat products		X
Milk		X
Eggs or egg products		X
Peanuts or peanut products		X
Fish and fish products (cod, haddock, salmon)	---- If yes, specify type(s):	X
Crustacean shellfish and their products (shrimp, crab, lobster)	---- If yes, specify type(s):	X
Tree nuts (almond, Brazil nuts, cashew, chestnut, hazelnut (filbert), macadamia nut, pecan, pine nuts (pinyon, pinon) pistachio, walnut)	---- If yes, specify type(s):	X
Sesame		X
Sulfites ²	---- If yes, specify amount:	X

¹All products produced by Karlsburger Foods are made on equipment that produces products that contain soybeans, wheat, milk, eggs, peanuts, fish, crustacean shellfish, tree nuts, and sesame. Karlsburger Foods has implemented means to avoid cross contamination with all allergens.

²The Food and Drug Administration Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) does not regulate sulfites as allergens. However, sulfites are considered a sensitizing chemical in the USA and must be labeled pursuant to 21 CFR 101.100(a)(4) when present at >10 ppm.

ALLERGENIC SUBSTANCES	YES	NO
Gluten (barley, oats, rye, triticale, wheat)		X

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