

PRODUCT SPECIFICATION

CHICKEN & BBQ PORK SEASONING

Item #51425

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

PHYSICAL DESCRIPTION:

A bright orange-red powder with black specks and green herbs throughout. Seasoning blend has a mild aroma and flavor is sweet, salty with mild spicy notes and mild heat.

INGREDIENT STATEMENT:

Sugar, Salt, Spices, Paprika, Lemon Peel, Corn Starch

ALLERGENS:

None pertaining to the eight major food allergens.

RECOMMENDED STORAGE:

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

51425

25 lb. box

100,000 MAX/g

1,000/1,000 MAX/q

LIMITS

<10/g 100 MAX/g

ANALYSIS: MICROBIOLOGICAL Standard Plate Count E. Coli Coliform Yeast/Mold

> PHYSICAL AND CHEMICAL Salt: 34.02

LIMITS 34.0% +/- 3.0%

Nutrition Fa	cts			
Serving size	(0.5g)			
Amount per serving	•			
Calories	0			
% Dail	% Daily Value*			
Total Fat 0g	0%			
Saturated Fat 0g	0%			
Trans Fat 0g				
Cholesterol 0mg	0%			
Sodium 65mg	3%			
Total Carbohydrate 0g	0%			
Dietary Fiber 0g	0%			
Total Sugars 0g				
Includes 0g Added Sugars	0%			
Protein 0g				
Vitamin D 0mcg	0%			
Calcium 0mg	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.				

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, Standard Plate Count, E. Coli and Water Activity Level.

LOT CODE EXPLANATION

A lot number is a unique number that is traceable within Karlsburger Kitchen's system which identifies a specific lot and its production history. This lot number appears on each bag or case of product. All lots are coded with a seven-digit sequence of numbers as illustrated in the following example: 1000001 = Seven-digit code is a unique identification number assigned to each batch of finished good

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763-295-BASE(2273) KARLSBURGER.COM



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Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Saturated Fat (g)	0.00	0.43
Gram Weight (g)	0.50	100.00	Poly Fat (g)	0.01	1.41
Water (g)	0.01	2.03	Mono Fat (g)	0.00	0.44
Ash (g)	0.18	35.35	Trans Fatty Acid (g)	0	0
Calories (kcal)	1.18	236.48	Cholesterol (mg)	0	0
Calories from Fat (kcal)	0.12	23.22	Vitamins		
Protein (g)	0.01	2.70	Vitamin D - mcg (mcg)	0	0
Carbohydrates (g)	0.28	56.55	Minerals		
Dietary Fiber (2016) (g)	0.03	6.27	Calcium (mg)	0.47	93.28
Total Sugars (g)	0.22	43.03	lron (mg)	0.02	3.58
Added Sugar (g)	0.20	40.92	Potassium (mg)	2.11	422.76
Fat (g)	0.01	2.58	Sodium (mg)	66.86	13372.90

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

ALLERGEN	YES	NO
Soybeans or soybean products		Х
Wheat or wheat products		Х
Milk		Х
Eggs or egg products		Х
Peanuts or peanut products		Х
Fish and fish products (cod, haddock, salmon)	<pre> If yes, specify type(s):</pre>	Х
Crustacean shellfish and their products (shrimp, crab, lobster)	If yes, specify type(s):	Х
Tree nuts (almond, brazil nuts, cashew, chestnut, hazelnut (filbert), macadamia nut, pecan, pine nuts (pinyon, pinon) pistachio, walnut)	If yes, specify type(s):	Х

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

Completed by:Bren SteppTitle:Sr. Product Development ManagerDate:8/30/2019

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