



PRODUCT SPECIFICATION

NASHVILLE HOT SEASONING

Item # 39724

*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 burnt orange granular seasoning with visible spice particulates that has a moderate to high level of pepper pungency with salty and sweet notes with a hint of garlic.

INGREDIENTS^

Salt, Spices, Spices including Paprika and Mustard Powder, Sugar, Granulated Garlic, Natural Flavors.

ALLERGENS

None pertaining to the nine major food allergens.

APPLICATION

Season to taste.

ANALYTICAL STANDARDS

Salt: 35 ± 3%

MICROBIAL LIMITS

APC: <100,000 cfu/g  
Salmonella: Negative/25 g

OTHER

BE Status: Non-bioengineered

STORAGE & SHELF LIFE

Store sealed containers in a cool, dry area to preserve natural flavor. The shelf life is 20 months providing products are held in proper storage conditions.

PACKAGING

39724 1.5 lb. "E" container

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 75mg	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 0mg	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.

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)	62.56	12512.18
Calories (kcal)	1.33	267.00	Vitamin A - RAE (mcg)	3.13	625.61
Protein (g)	0.03	6.49	Vitamin A - RE (mcg)	6.26	1251.22
Carbohydrates (g)	0.23	45.61	Vitamin C (mg)	0.08	16.09
Dietary Fiber (US 2016) (g)	0.06	11.63	Vitamin D - mcg (mcg)	0.00	0.98
Total Sugars (g)	0.12	23.91	Vitamin D - IU (IU)	0.20	39.20
Added Sugar (g)	0.11	22.71	Minerals		
Fat (g)	0.03	6.50	Calcium (mg)	0.68	135.84
Saturated Fat (g)	0.00	0.57	Iron (mg)	0.03	6.59
Trans Fatty Acid (g)	0	0	Potassium (mg)	3.71	741.34
Cholesterol (mg)	0	0	Sodium (mg)	72.94	14588.88

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

ALLERGEN <sup>1</sup>	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 <sup>2</sup>	---- If yes, specify amount:	X

<sup>1</sup>All 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.

<sup>2</sup>The 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.

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