Product Name: Taco Meat Spice Pack Product Code: #156

Product Description:

A free flowing, reddish brown blend with a chili pepper aroma.

Ingredient Statement:

Spices, Salt, Garlic*, Beef Base [(hydrolyzed vegetable protein and safflower oil), salt, dextrose, beef fat powder (rendered beef fat, corn syrup solids, sodium caseinate, mono and diglycerides, BHT and citric acid (added to improve stability), with less than 2% silicon dioxide (anti-caking agent) as a processing aid), maltodextrin, calcium silicate (anti-caking agent), natural flavor (yeast extract, soy sauce (water, soybeans, wheat, salt), and natural flavor), caramel color, citric acid, spice, disodium inosinate and disodium guanylate, and natural flavor], Chicken Base [salt, dextrose, maltodextrin, corn starch, sugar, onion*, hydrolyzed corn protein with safflower oil, soybean oil (processing aid), rendered chicken fat and natural flavoring, spice extractive (for color), shortening powder (palm oil, corn syrup solids, sodium caseinate (a milk derivative), dipotassium phosphate, contains 2% or less of each of the following: mono and diglycerides, sodium aluminosilicate), powdered chicken fat with broth (rendered chicken fat, chicken broth, salt, gelatin, and natural flavoring), and natural flavor].

*Dehydrated Contains: Milk, Soy, and Wheat Sulfites < 10 ppm

The item(s) above are packaged in a facility where milk, soy, eggs, wheat, and tree nuts may be present.

Commercial Application:

Combine 2 cups of water with 30 lbs. of ground beef and 8 oz. of Taco Meat Seasoning. Cook on high heat approximately 2 hours. In a separate pan add 1-10 lb. can of tomato sauce, 6 chopped onions, 6 chopped green bell peppers and cook 25 minutes. Drain beef, add sauce and cook on low for 30 minutes.

Packaging:

Bulk Pack: 1/50# Poly Bag in Corrugated Box. Other custom packaging is available upon request.

Storage Conditions and Shelf Life:

The shelf stability is 6 months when stored between 50 and 80 degrees Fahrenheit in a tightly sealed closed container, and kept away from heat, light and moisture. The product should be re-evaluated after the designated shelf life before continued usage.

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