



THE VALDEZ CORPORATION
SPECIALIZING IN CUSTOM BLENDING AND PACKAGING OF
SPICES AND SEASONINGS

Product Name: Cajun Seasoning

Product Code: #239

Product Description:

A free-flowing, reddish blend with visible black specks. It has a hot pungent flavor that is characteristic of Cajun cooking.

Ingredient Statement:

Salt, Dehydrated Garlic, and Spices.

Allergens: None.

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

Commercial Application:

Season to taste. Further processing may be necessary.

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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