

THE VALDEZ CORPORATION

SPECIALIZING IN CUSTOM BLENDING AND PACKAGING OF SPICES AND SEASONINGS

Product Name: German Sausage Seasoning Product Code: #4600

Product Description:

A salty blend with a visible black pepper specks.

Ingredient Statement:

Salt, Spices, Spice and Coloring, Monosodium Glutamate, Chili Pepper, Dehydrated Garlic, Sodium Erythorbate, and Spice Extractive (for color).

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:

Usage: 13 oz. seasoning with 1 oz. nitrite cure per 25 lbs. meat. Further processing may be required.

Packaging:

Foodservice Pack: 60/.81# Net Wt. 13 oz. (367g) 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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