



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

**Product Name:** Taco Seasoning

**Product Code:** #126

**Product Description:**

This blend is hydroscopic in nature, reddish brown in color, and has a predominant chili pepper aroma.

**Ingredient Statement:**

Chili Powder (chili pepper, spices, salt, garlic\*, silicon dioxide, ethoxyquin), Beef Base [hydrolyzed vegetable protein (hydrolyzed soy 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], Salt, Spices, Garlic\*, and Silicon Dioxide (anti-caking agent).

\*Dehydrated      Contains: Milk, soy, and wheat      Sulfites < 10 ppm

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

**Commercial Application:**

Food Service Usage: Use 8 oz. seasoning to 10 lbs. of meat.

Retail Usage: Use 2 oz. of seasoning to 2.5 lbs. of meat.

Further processing may be required.

**Packaging:**

Retail Pack: 12/1.25#      Net Wt. 20 oz. (567g)

Portion Pack: 40/1.25#      Net Wt. 20 oz. (567g)

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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