



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

Product Name: Blackening Seasoning
Product Code: #240

Product Description:

A free-flowing, reddish blend with visible specks and herbs. It has a very hot and spicy flavor.

Ingredient Statement:

Spices, Salt, Spice and Coloring, Garlic*, Onion*, and Silicon Dioxide (anti-caking agent).

*Dehydrated 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:

Use directly on meat, and sear in a hot skillet in a well-ventilated room. Best if used outdoors for blackening. Otherwise, it is a good topical application without the need for searing. Further processing may be required.

Packaging:

Retail Pack: 12/1.25# 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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