



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

Product Name: Fajita Seasoning
Product Code: #345

Product Description:

A free-flowing powder with an off-white color with visible specks and a garlic and pepper aroma.

Ingredient Statement:

Salt, Garlic*, Spices, and Onion*.

*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:

Sprinkle as desired on brisket, flank steak, or chicken for a great fajita flavor and grill immediately or cover and refrigerate overnight for a richer flavor. This Fajita Seasoning is an excellent all-purpose seasoning and can be used as a marinade.

Marinade: Stir in 2 cups of seasoning with 5 gallons of iced cold water. Add meat, refrigerate and marinate overnight for best results, making sure that all meat is submerged in the solution.

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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