



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

Product Name: Blackening Seasoning II

Product Code: #374

Product Description:

A light red blend with visible black specks and herbs. It has a mild garlic and onion flavor.

Ingredient Statement:

Salt, Spice and Coloring, Spices, Garlic*, Onion*, Tricalcium Phosphate (anti-caking agent), and Corn Starch.

*Dehydrated Allergens: None

The item(s) above are packaged in a facility where milk, soy, eggs, wheat, 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.

Packaging:

Bulk Pack: 1/10# Poly Bag in Corrugated Box.

Bulk Pack: 1/25# Poly Bag in Corrugated Box.

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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