



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

**Product Name:** Hickory Smoke Seasoning

**Product Code:** #593

**Product Description:**

A reddish to brown colored blend with a variety of spices distributed throughout. Blend contains a heavy smoke aroma and flavor.

**Ingredient Statement:**

Natural Smoke Flavor [salt, smoke flavor, and silicon dioxide (anti-caking agent)], Garlic\*, Spices, Worcestershire Powder [dextrose, garlic\*, caramel color (contains sulfites), cellulose gum, salt, spices, chili pepper, mustard flour, malic acid, onion\*, natural flavor (water, propylene glycol, alcohol, citric acid, and tartaric acid), silicon dioxide (anti-caking agent), and natural flavor], Onion\*, Soybean Oil (processing aid), and Gumbo File (sassafras, thyme, and oregano).

\*Dehydrated. Allergens: None; Sulfites < 10ppm.

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

**Commercial Application:**

Season to taste. Further processing may be required.

**Packaging:**

Food Service Case Pack: 1/5#                      Net Wt. 80 oz. (2268g)  
Food Service Case Pack: 1/10#                     Net Wt. 160 oz. (4536g)  
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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