



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

**Product Name:** Caribbean Jerk

**Product Code:** #601

**Product Description:**

A dark brown, free-flowing blend with leafy green pieces. Product has an allspice aroma and flavor.

**Ingredient Statement:**

Salt, Spices, Dextrose, Caramel Color, Soybean Oil (processing aid), and Dehydrated Chives.

Allergens: None; Soybean Oil is highly refined and is not considered an allergen. 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:**

Topical spice or rub. Further processing may be required.

**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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