



901572078 - CATTLEMEN'S CHILI LIME RUB 22.75 OZ

-Cattlemen's Chili Lime Rub is crafted with quality ingredients including real sea salt, chili pepper, garlic and lime juice to add a tangy, yet salty-citrusy flavor as a rub or in marinades, delivering optimal performance and menu versatility. -Cattlemen's Chili Lime Rub features a finer grind that penetrates food and is pre-mixed for convenience and consistency, giving chefs a multi-purpose seasoning, perfect for low 'n slow cooking methods. -Built exclusively for foodservice, Cattlemen's Rubs deliver back-of-house convenience with menu versatility, working well as stand-alone rubs or when creating signature sauces by blending with Cattlemen's BBQ sauce varieties. -Cattlemen's Chili Lime Rub is kosher, Non-GMO Project Verified with no MSG added. -Use Cattlemen's Chili Lime Rub as a dry rub on seafood, pork and chicken or mix with Cattlemen's BBQ sauces for a thick and tangy marinade. -Our 22.75 oz. size is a perfect addition to any back-of-house seasoning collection.

Brand: Cattlemen's®



Nutrition Facts

1,073 servings per container

Serving size 0.6g (0.6g)

Amount per serving

Calories 0

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 40mg **2%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 0g

Vitamin D 0mcg 0% • Calcium mg 0%

Iron mg 0% • Potassium 0mg 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutritional Claims: Kosher

Ingredients

Ingredients: Spices (Including Chili Pepper), Sea Salt, Sugar, Paprika, Brown Mustard Seed, Corn Maltodextrin, Garlic, Onion, Lime Juice Concentrate, Citric Acid, Extractives of Paprika & Lime Oil.

Case Specifications

GTIN	10041500010608	Case Gross Weight	9.63 LB
Pack Size	6 / 22.75OZ	Case Net Weight	8.54 LB
Shelf Life	720 Days	Case L,W,H	8.44 IN, 8 IN, 8.31 IN
Tie x High	26 x 5	Cube	0.33 CF

Preparation and Cooking

No preparation necessary. Cattlemen's Chili Lime Rub is ready to use dry or in a wet format to season and prepare meat, seafood and vegetables prior to cooking. Use the top to dispense as little or as much as you desire with our convenient shaker or spoon dispensing options. For wet applications, mix 1 Tbsp. Cattlemen's Chili Lime Rub with 1 cup of your favorite Cattlemen's BBQ sauce to create quick and deliciously flavorful house made signature sauces. Mix well before using.

Serving Suggestions

Cattlemen's Chili Lime BBQ rub brings a flavorful, tangy touch when used to season: -Grilled buttered corn with hardwood smoked chicken -Chipotle lime steak fajitas smothered in queso with Pico de Gallo and warm flour tortillas -Memphis pork sliders with house-made pickles and Cattlemen's Memphis Sweet BBQ sauce -Pulled pork nachos with cheese sauce, sour cream and jalapenos with Cattlemen's Kickin' Korean BBQ sauce -Grilled swordfish crusted with macadamia nuts and sides of asparagus and pineapple fruit salsa -Tater tots topped with chopped bacon, crumbled chorizo, cheddar cheese, sour cream and fresh lime juice drizzle

Packaging and Storage

Cattlemen's Chili Lime Rub has a shelf life of 720 days when stored tightly closed in a cool, dry place to protect against flavor loss and moisture. Avoid exposure to heat, humidity, direct sunlight and fluorescent light to maintain flavor and color. Always use dry measuring spoons and cups to ensure optimal product integrity.

Allergens

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesame seeds or Sesame seed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives