

900398923 - LAWRY'S CRACKED PEPPER GARLIC HERB RUB 24 OZ

Lawry's is restaurant-proven flavor featuring a premium selection of unique rubs, mixes and seasoning blends for the center-of-the-plate. Once used exclusively for prime rib, from the Lawry's Prime Rib restaurants, the Lawry's portfolio has expanded to serve the evolving tastes of customer's, as well as the culinary innovations of today. Chefs can be sure to find inspiration for your menu with Lawry's, flavoring proteins made easy.

Brand: Lawry's®

Calories from Fat 0

0%

0%



Nutrition Facts

Serving Size 1/4 tsp (0.8g) (0.8g) Servings Per Container: 850

Amount Per Serving

Calories 0

	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 150 mg	6%

Sugars 0 g

Total Carbohydrate 0 g

Dietary Fiber 0 g

Vitamin A 0%	•	Vitamin C 0%
Calcium 0%	•	Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbs.		300g	375g
Dietary		25q	30g
Fiber		25 y	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Nutritional Claims: Kosher

Ingredients

Ingredients: Salt, Spices (Including Black Pepper And Red Pepper), Garlic, Brown Sugar, Onion, Paprika, Red Bell Pepper & Natural Flavor.

Case Specifications

GTIN	10021500010808	Case Gross Weight	10.11 LB
Pack Size	6 / 24OZ	Case Net Weight	9 LB
Shelf Life		Case L,W,H	8.63 IN, 8 IN, 8.13 IN
Tie x High	28 x 5	Cube	0.32 CF

Preparation and Cooking

Lawry's® Cracked Pepper Garlic Herb Rub is a blend of black pepper, red peppers and garlic which gives meat a bold, flavorful crust that seals in juices. Simply apply the RTU dry rub onto your choice of beef, poultry, pork, or seafood for excellent food coverage/performance, then grill or bake.

Serving Suggestions

Lawry's® Cracked Pepper Garlic Herb Rub will be a labor saving solution and also provide a consistent flavor profile. The typical application is to apply a dry rub near the end of the cooking process. This provides great flavor, just as you are ready to serve.

Packaging and Storage

Spices should be stored in a cool, dry place. They should be protected from flavor loss and moisture by making sure containers are tightly closed when not in use. Avoid exposure to heat, humidity, moisture, and direct sunlight or fluorescent light to retain flavor and color.

Allergens

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives