



2150080030 - LAWRY'S GARLIC SALT WITH PARSLEY 28 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®



Nutrition Facts

Serving Size 1/4 tsp (0.9g) (0.9g)
Servings Per Container: 881

Amount Per Serving

Calories 0 Calories from Fat 0

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 240 mg 10%

Total Carbohydrate 0 g 0%

Dietary Fiber 0 g 0%

Sugars 0 g

Protein 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 Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients

Ingredients: Salt, Garlic, Modified Corn Starch, Sugar, Parsley, Natural Flavor, And Extractives of Carrot (For Color).

Case Specifications

GTIN	10021500800300	Case Gross Weight	11.61 LB
Pack Size	6 / 28OZ	Case Net Weight	10.50 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

Sprinkle Lawry's Garlic Salt, Coarse grind with parsley on broiled foods such as chicken, chops, fish, steaks and tomatoes. In most recipes, 1/2 teaspoon of Garlic Salt is equivalent to 1 average size clove of fresh garlic.

Serving Suggestions

Garlic is strongly flavored and is very pungent to taste. Garlic Salt combines the flavors of garlic and salt; when adding garlic salt to a recipe, decrease the amount of salt called for in the base recipe.

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, Sesame seeds or Sesame seed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives

Nutritional Claims: Kosher