



## 2150080350 - LAWRY'S LEMON PEPPER SEASONING 20.5 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 0.7g (0.7g)  
Servings Per Container: 830

#### 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** 90 mg 4%

**Potassium** 0 mg 0%

**Total Carbohydrate** 0 g 0%

Dietary Fiber 0 g 0%

Sugars 0 g

**Protein** 0 g

Vitamin A 0% • Vitamin C

Calcium 0% • Iron 0%

Vitamin D 0 mcg •

\*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: Black Pepper, Salt, Modified Corn Starch, Citric Acid, Lemon Peel, Sugar, Garlic, Onion, Natural Flavor & Riboflavin (For Color).

### Case Specifications

GTIN	10021500803509	Case Gross Weight	8.80 LB
Pack Size	6 / 20.5OZ	Case Net Weight	7.68 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® Lemon & Pepper Seasoning can be used with fish, chicken, vegetables. Add to melted butter for a topping on green beans - or use as a baste for chicken or dish entrees.

### Serving Suggestions

Add 2 teaspoons of LAWRY'S® Lemon & Pepper Seasoning to 3 cups mayonnaise and 2 cups grated Parmesan cheese to use as a coating for fish or chicken before baking or broiling.

### 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

**Nutritional Claims:** Kosher