

900513943 - LAWRY'S SALT FREE MEXICAN SEASONING 20.75 OZ

"Use in place of salt for reduced sodium dishes. Add to your customers favorite Mexican dishes, including fajitas, quesadillas, salsas, and burritos. Use in other applications by seasoning chicken, steak and burgers before cooking. 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®

Serving Size 0.6g (0.6g) Servings Per Container: 980 Amount Per Serving						
				% Daily Va	alue	
Total Fat 0 9	g				0%	
Saturated	Fat 0 g		_		0%	
Trans Fat	0 g					
Cholesterol 0 mg						
Sodium 0 mg					0%	
Potassium 0 mg			_		0%	
Total Carbo	hydrate 0 g	-			0%	
Dietary Fib				0%		
Sugars 0	g					
Protein 0 g						
Vitamin A 0	%	•	Vitan	nin C		
Calcium 09		•	Iron	0%	_	
*Percent Dai diet. Your da depending or	ily values ma	y be hi	gher o		 ;	
Total Fat Sat Fat Cholesterol Sodium Total Carbs. Dietary	Less than Less than	65g 20g 300m 2,400 300g	ng Omg	80g 25g 300mg 2,400mg 375g		

Fat 9 • Carbohydrate 4 • Protein 4

Nutritional Claims: Kosher

Ingredients

Ingredients: Spices (Including Cumin, Ancho Chili Pepper, Oregano, Red Pepper), Sugar, Onion, Red & Green Bell Pepper, Tomato, Garlic, Citric Acid, Silicon Dioxide And Calcium Silicate (To Make Free Flowing), Extractives of Lime & Natural Flavor.

Case Specifications

GTIN	10021500011256	Case Gross Weight	8.91 LB	
Pack Size	6 / 20.75OZ	Case Net Weight	7.78 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 Salt Free Mexican Seasoning provides a great, on-trend flavor to meet customer demands to control sodium content.

Serving Suggestions

Lawry's Salt Free Mexican Seasoning marries easily with seafood, poultry, vegetable and all your recipes that call for a unique flavor profile.

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