



Z03107 - ZATARAIN'S CREOLE MUSTARD 1 GAL

Zatarain's has been the authority on New Orleans flavor since 1889. As the nation's leading maker of New Orleans-style foods, Zatarain's combines great taste, high quality and New Orleans' rich culinary history. Our hometown is famous for fun and flavor, and that's exactly what we deliver – big, authentic flavors inspired by New Orleans and designed to replace "same old" with something special. Authentic condiments, including creole mustard, rice mixes, crab boils, and breadings capture the spirit of the Gulf Coast.

Brand: Zatarain's®



Ingredients

Ingredients: Vinegar, Water, Brown Mustard Seed, Salt, And Xanthan Gum.

Case Specifications

GTIN	10071429031071	Case Gross Weight	36.11 LB
Pack Size	4 / 1GA	Case Net Weight	32 LB
Shelf Life		Case L,W,H	12 IN, 12 IN, 11 IN
Tie x High	12 x 3	Cube	0.92 CF

Preparation and Cooking

Zatarain's Creole Mustard is one of the original products introduced by Emile Zatarain's in the late 1800s. It is a coarse, stone ground mustard with a uniquely vibrant flavor that has earned it a place on many New Orleans table and in many a New Orleans po-boy sandwich.

Serving Suggestions

Zatarain's Creole Mustard is perfect for Po-Boys and Muffulettas, sauces, salad dressings, and dips.

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