



Z12125 - ZATARAIN'S CREOLE SEASONING 8 LB



Zatarain's® Creole Seasoning gives traditional New Orleans flavor to chef-inspired dishes:

- Zatarain's Creole Seasoning features a distinctive blend of premium ingredients including chili pepper, red pepper, paprika and garlic for exceptional Creole flavor and consistency with every use.
- As the nation's leading provider of New Orleans-style foods, Zatarain's has been the authority on New Orleans flavor since 1889.
- Zatarain's Creole Seasoning is kosher with no added MSG or artificial flavors.
- There are 4/8 lb. glass jars per case. Our 8 lb. jar is a convenient size and the perfect amount of seasoning for creating and customizing recipes as desired.
- Zatarain's Creole Seasoning is extremely versatile to deliver the festive, fun flavors and authenticity of Louisiana-style cooking. Use as a rub on seafood, chicken and beef and give a Creole twist of superior flavor to soups, egg dishes and Cajun macaroni and cheese.

Brand: Zatarain's®

Nutrition Facts

Serving Size 0.9g (0.9g)
Servings Per Container: 4022

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 300 mg | 13% |
| 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

Nutritional Claims: Kosher

Ingredients

Ingredients: Salt, Spices (Including Chili Pepper, Red Pepper, Paprika), Dextrose, Garlic, Sugar, Onion, Disodium Inosinate And Guanylate (Flavor Enhancers), Extractives of Paprika & Extractives of Rosemary (Antioxidant).

Case Specifications

| | | | |
|-------------------|----------------|--------------------------|------------------------------|
| GTIN | 10071429121253 | Case Gross Weight | 34.03 LB |
| Pack Size | 4 / 8LB | Case Net Weight | 32 LB |
| Shelf Life | | Case L,W,H | 12.30 IN, 12.09 IN, 10.83 IN |
| Tie x High | 12 x 4 | Cube | 0.93 CF |

Preparation and Cooking

No preparation necessary. Zatarain's® Creole Seasoning is ready to use to add authentic New Orleans flavors to any classic or signature dish. Large top opening allows you to use measuring spoons to easily dispense as little or as much as you desire.

Serving Suggestions

Zatarain's® Creole Seasoning adds bold and delicious flavor to:

- Creole style redfish wood-grilled and topped with crawfish and Creole-seasoned sauce, served with sweet corn spoonbread and French green beans
- Creole wings tossed in house made Cajun Worcestershire butter & creole seasoning
- Seafood crab slider topped with a creamy Creole sauce
- Creole shrimp Caesar salad featuring crisp, romaine lettuce, topped with shaved parmesan, fresh-baked croutons, seasoned shrimp and all-natural Caesar dressing
- Shrimp Creole with creamy cheese grits, andouille sausage and sweet corn

Packaging and Storage

Zatarain's® Creole Seasoning has a shelf life of 1,080 days when stored tightly closed in a cool, dry place to protect against flavor loss and moisture. Avoid exposure to heat, humidity, direct sunlight and fluorescent light to maintain flavor and color. Always use dry measuring spoons and cups to ensure optimal product integrity.

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, Tree nuts or Tree nut Derivatives, Wheat or Wheat Derivatives