



Product Name: Cape Cod Seasoning

Description: Seasoned salt mixture comparable to Old Bay Brand Seasoning.

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### Physical Properties

Appearance	Orange granular spice mixture
Size	Minimum 90% - US #40 Screen

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### Organoleptic Properties

Flavor	Strong salty celery flavor with some heat.
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### Microbiological Properties

Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 500 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 5000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 5000 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

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### Packaging, Labeling, Storage

Packaging	Plastic jar, bag in box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	24 months (under optimum storage conditions).

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### Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product and/or its components does not meet the definition for all natural.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.



OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

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Product Name: Cape Cod Seasoning

Halal Status

This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.

SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

## ALLERGEN STATEMENT FOR CAPE COD SEASONING

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
X		X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
X		X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

Name: Jerry Kruse

Signature: \_\_\_\_\_



Title: DIRECTOR OF QA/REGULATORY COMPLIANCE  
NOT VALID UNLESS SIGNED

Date: 2/11/2020



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## Product Properties

Product Name: Cape Cod Seasoning

### **Ingredient Statement**

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Salt, spices, cayenne pepper, paprika. Contains 2% or less of natural flavors, silicon dioxide (anti-caking agent), oleoresin paprika, soy lecithin. Contains soy, mustard.

### **Product Certifications**

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Certified Kosher Parve

### **Nutritional Analysis**

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Serving Size	100.00	g
Calories	191.84	
Total Fat	12.51	g
Saturated Fat	1.54	g
Trans. Fat	0.01	g
Cholesterol	0.00	mg
Sodium	19,830.81	mg
Total Carbohydrates	21.53	g
Dietary Fiber	9.96	g
Sugars	3.26	g
Protein	7.72	g
Vitamin A	12,073.94	IU
Vitamin C	15.61	mg
Calcium	491.10	mg
Iron	8.85	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	720.59	mg



## CAPE COD SEASONING

We blend the familiar flavors of celery, bay and mustard with premium spices to create a coastal seasoning with the taste of summers on the shore. Aromatic and appealing, our Cape Cod Seasoning is a stellar addition to any seaside fare.

- Fine-grained spice mixture
- Orange-red color
- Strong salty celery flavor with slight heat
- Contains soy, mustard



STORE IN A DRY, COOL PLACE.

### Nutrition Facts

servings per container	
<b>Serving size</b> about 1tsp (3g)	
<b>Amount per serving</b>	<b>5</b>
<b>Calories</b>	
<b>% Daily Value*</b>	
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 600 mg	<b>26%</b>
<b>Total Carbohydrate</b> 1 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	0%
Calcium 14.7 mg	0%
Iron 0.3 mg	0%
Potassium 21.6 mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Add Cape Cod Seasoning to any seafood dish, including fish, shrimp, crab or lobster
- Season fries, chips, popcorn and dipping sauces
- Add zesty flavor to seafood boils, stews, sauces and soups

### RECIPE

#### Shrimp Boil

- 1 gallon water
- 1 (12 ounce) can beer
- 1/2 cup Cape Cod seasoning, plus additional for serving
- 2 tablespoons cayenne pepper
- 2 bay leaves
- Kosher salt
- 2 whole lemons, split in half and juiced, juiced lemon halves reserved
- 4 garlic cloves, roughly sliced
- 12 small red potatoes (about 1-1/2" in diameter)
- 1-1/2 pounds smoked sausage (such as andouille), cut into 2-inch pieces
- 3 ears fresh corn, shucked and snapped in half
- 2 pounds large shell-on shrimp
- Tabasco sauce for serving

Bring water, beer, Cape Cod Seasoning, cayenne, bay leaves, 1/2 tablespoon kosher salt, lemon juice, reserved lemon halves, and garlic to a boil in large stockpot over high heat. Skim foam from top of pot. Add potatoes, cover and cook 10 minutes. Add smoked sausage and boil for another 4 minutes. Add corn. Cook for 7 more minutes. Add shrimp and cook until shrimp just turns pink and is no longer translucent, about 3 minutes.

Immediately drain cooking liquid and discard lemons and bay leaves. Pour contents of pot into large serving bowl or platter. Sprinkle with additional Cape Cod Seasoning, if desired, and serve.

Serves 6

Communal and interactive, a full-flavor shrimp boil benefits from Cape Cod Seasoning, a heady, seafood-friendly mix that permeates the ingredients while they boil.

Prep Time: 45 minutes  
Cook Time: 30 minutes

### INGREDIENTS

Salt, Spices, Cayenne Pepper, Paprika. Contains 2% Or Less Of Natural Flavors, Silicon Dioxide (anti-caking Agent), Oleoresin Paprika, Soy Lecithin. Contains Soy, Mustard.



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## COUNTRY OF ORIGIN DECLARATION FOR CAPE COD SEASONING

THIS PRODUCT ORIGINATES FROM UNITED STATES