
LOUISIANA STYLE SEASONING (inv-AHAC)

This product has been produced under the guidelines of Good Manufacturing Practices (GMP's) and all other regulations set forth by the Federal Food Drug and Cosmetic Act and all amendments and in compliance with applicable local, state and federal

Product Description: A spicy blend of garlic, red, black and white pepper typically used in Cajun cuisine.

Usage: Use as desired

Ingredient(s): SALT, SPICES INCLUDING PAPRIKA, DEHYDRATED GARLIC, SOYBEAN OIL AND SILICON DIOXIDE ADDED TO PREVENT CAKING.

Allergen(s): None

Organoleptic Specification

Aroma: Clean, spicy aroma of garlic and red and black pepper

Color: Orange with red and black spices

Physical / Chemical Specifications

Salt: 70 % +/- 3%

Moisture: < 12.0%

Lot Coding: All packages are marked with the calendar date of production and a sequential batch number (B#xxxxx)

Country of Origin: Manufactured in the USA

Packaging: Tied poly bag in a corrugated cardboard box; BPA free, food-grade, resealable plastic pouches

Net Weight: Per customer order

Storage: Store in cool, dry place away from direct sunlight. Keep securely closed after opening.

Shelf Life: 1 year if unopened and stored under cool, clean, dry conditions.

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Nutrients	Per 100 g
Basic Components	
Calories (kcal)	95.71
Fat (g)	2.64
Saturated Fat (g)	0.52
Trans Fatty Acid (g)	0.00
Cholesterol (mg)	0.00
Carbohydrates (g)	18.58
Dietary Fiber (g)	5.21
Total Sugars (g)	1.25
Protein (g)	3.98
Water (g)	2.53
Ash (g)	71.94
Added Sugar	0.00
Vitamins	
Vitamin A - IU (IU)	3758.03
Vitamin C (mg)	4.82
Vitamin D (mcg)	0.00
Minerals	
Sodium (mg)	27304.64
Calcium (mg)	67.48
Iron (mg)	2.64
Potassium (mg)	423.75

This information was calculated using Genesis R & D Nutrition Analysis & Database software and nutrition information obtained from ingredient suppliers.