



900348435 - LAWRY'S PIT BARBECUE SEASONING 18 OZ

Lawry's® Pit Barbecue Seasoning delivers traditional pit barbecue flavor: • Lawry's Pit Barbecue Seasoning is crafted with an authentic blend of premium spices including paprika, celery seed, chili pepper, onion and garlic for true pit barbecue flavor, aroma and appearance. • Lawry's Pit Barbecue Seasoning is kosher and made with no added MSG, artificial flavors or colors from artificial sources for restaurant-proven flavor and optimal performance and consistency. • Since 1938, Lawry's has been committed to providing flavor solutions to help chefs stay on top of menu trends and consumer preferences, while adding sensational flavor across the whole menu. • There are 6/18 oz. plastic bottles per case. Our 18 oz. size is perfect for back-of-house use to dispense the right amount of seasoning in any BBQ application. • Chefs can use Lawry's Pit Barbecue Seasoning before grilling or broiling to give intense, smoky flavor, authentic to pit barbecuing, to steaks, ribs, wings and brisket.

Brand: Lawry's®



Nutrition Facts

Serving Size 0.6g (0.6g)
Servings Per Container: 850

Amount Per Serving

Calories 0

% Daily Value*

Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 30 mg	1%
Potassium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 0 g	

Vitamin A 0%	•	Vitamin C
Calcium 0%	•	Iron 0%
Vitamin D 0 mcg	•	

*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

Ingredients

Ingredients: Spices (Including Paprika, Celery Seed, Chili Pepper), Sugar, Salt, Onion, Garlic, Corn Maltodextrin, Silicon Dioxide (To Make Free Flowing), Tomato, And Natural Flavor.

Case Specifications

GTIN	10021500010600	Case Gross Weight	7.86 LB
Pack Size	6 / 18OZ	Case Net Weight	6.75 LB
Shelf Life	720 Days	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

Pan Fry: Lawry's Pit Barbeque seasoning is a blend of sugar, spices, paprika, flavor enhancer – salt monosodium glutamate, onion, garlic, chili peppers, and silicon dioxide. This product adds barbeque grill flavors to meats and poultry.

Ready To Eat: No preparation necessary. Lawry's® Pit Barbecue Seasoning is ready to use to give an authentic pit barbecue experience and flavor to beef, ribs, chicken and more. Use the top to dispense as little or as much as you desire with our convenient shaker or spoon dispensing options.

Serving Suggestions

Lawry's® Pit Barbecue Seasoning adds a flavorful crusting to: • Hickory-smoked pork ribs with mashed potato cheese bites and baked beans • Oak-smoked beef brisket with house made paprika potato salad and creamy slaw • Pecan-smoked chicken with shepherd's pie potato skins • Prime rib next to roasted Brussel sprouts and broccoli medley and garlic mashed red potatoes • Hickory-smoked chicken wings and drummies

Packaging and Storage

Lawry's® Pit Barbecue Seasoning has a shelf life of 720 days when tightly closed and stored 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, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives

Nutritional Claims: Kosher