



# 982007 - OLD BAY SEASONING 7.5 LB



OLD BAY® Seasoning delivers authentic, legendary flavor originating right from the Chesapeake Bay area:

- OLD BAY Seasoning features a premium blend of 18 herbs and spices including celery salt, red and black pepper and paprika to add beloved, unmatched taste that enhances any chef-inspired recipe.
- OLD BAY Seasoning is Kosher with no added MSG.
- Born in the heart of the Chesapeake Bay area, OLD BAY has been a time-honored brand and world-famous seasoning for over 75 years.
- There are 3/7.5 lb. containers per case. Our 7.5 lb. size is great to keep back of house or dispense into smaller containers for easy recipe customization.
- OLD BAY Seasoning is the premium, all-purpose seasoning that's exceptional on a variety of menu items from seafood and chicken to chowder, pizza, fries and more.
- To those who love its flavor, OLD BAY is more than just a seasoning—it's a cherished pastime, a fond memory revisited again and again.

Brand: Old Bay®

## Nutrition Facts

Serving Size 0.6g (0.6g)  
Servings Per Container: 5667

### Amount Per Serving

Calories 0

	% Daily Value*
<b>Total Fat</b> 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 140 mg	6%
<b>Potassium</b> 0 mg	0%
<b>Total Carbohydrate</b> 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
<b>Protein</b> 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

Nutritional Claims: Kosher

## Ingredients

Ingredients: Celery Salt (Salt, Celery Seed), Spices (Including Red Pepper And Black Pepper), And Paprika.

## Case Specifications

GTIN	10070328030031	Case Gross Weight	24.41 LB
Pack Size	3 / 7.5LB	Case Net Weight	22.50 LB
		Case L,W,H	16 IN, 8.75 IN, 10.75 IN
Tie x High	13 x 4	Cube	0.87 CF

## Preparation and Cooking

No preparation necessary. OLD BAY® Seasoning is ready to use to give beloved flavor to classics and trending favorites. Large top opening allows you to use measuring spoons to easily dispense as little or as much as you desire. Follow these kitchen-simple steps for each method. Steamed Crabs: 1. Use a pot that has a raised rack, minimum 2' high. Add equal parts water and vinegar to just below level of rack. 2. Layer a dozen crabs and sprinkle each layer with OLD BAY Seasoning. 3. Cover and steam until crabs turn red, about 30 minutes. Burgers and More!

- Add 2 tsp. OLD BAY Seasoning to 1 lb. of ground beef for savory burgers.
- Sprinkle OLD BAY Seasoning generously on French fries, corn-on-the-cob, steamed vegetables and popcorn.

## Serving Suggestions

OLD BAY® Seasoning is a classic complement to seafood dishes, with a much wider variety of uses:

- Always an essential ingredient in crab cakes
- Honey OLD BAY® wings • Toss in pizza dough for flavorful crusts
- Top burgers and chicken sandwiches
- Sprinkle on fries and corn-on-the-cob
- Add to seafood chowder
- Season water for crab and shrimp boils
- Season and fry fingerling potatoes and toss with Parmesan and OLD BAY® for a sharable Potato Loosies snack

## Packaging and Storage

OLD BAY® Seasoning 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