

### 900465371 - LAWRY'S MEMPHIS BARBECUE RUB 25 OZ

Lawry's is restaurant-proven flavor featuring a premium selection of unique rubs, mixes and seasoning blends for the center-of-the-plate. Once used exclusively for prime rib, from the Lawry's Prime Rib restaurants, the Lawry's portfolio has expanded to serve the evolving tastes of customer's, as well as the culinary innovations of today. Chefs can be sure to find inspiration for your menu with Lawry's, flavoring proteins made easy.

Brand: Lawry's®



# **Nutrition Facts**

Serving Size 1/4 tsp (0.7g) (0.7g) Servings Per Container: 1011

#### **Amount Per Serving**

Calories U	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 105 mg	4%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 0 g	

Vitamin A 0% Calcium 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		250	200
Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Nutritional Claims: Kosher

### Ingredients

Ingredients: Spices (Including Chili Pepper, Paprika And Mustard), Salt, Sugar, Tomato Powder, Maltodextrin, Calcium Stearate, Calcium Silicate, & Silicon Dioxide (Added To Prevent Caking), Citric Acid, Extractives of Paprika, And Natural Flavor.

## **Case Specifications**

GTIN	10021500010792	Case Gross Weight	10.49 LB
Pack Size	6 / 25OZ	Case Net Weight	9.38 LB
Shelf Life		Case L,W,H	8.38 IN, 8.13 IN, 8.13 IN
Tie x High	28 x 5	Cube	0.32 CF

### **Preparation and Cooking**

Lawry's® Memphis BBQ Rub provides a sweet, herbal savory note to your BBQ recipes. A touch of background heat will make this one of your most popular seasonings.

#### **Serving Suggestions**

Lawry's® Memphis BBQ Rub will be a labor saving solution and also provide a consistent flavor profile. The typical application is to apply a dry rub near the end of the cooking process. This provides great flavor, just as you are ready to serve.

### **Packaging and Storage**

Spices should be stored in a cool, dry place. They should be protected from flavor loss and moisture by making sure containers are tightly closed when not in use. Avoid exposure to heat, humidity, moisture, and direct sunlight or fluorescent light to retain flavor and color.

### **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