

# 900398924 - LAWRYS SWEET BASIL CITRUS GARLIC

Rubs add on-trend flavors to proteins. From beef and poultry to pork and even seafood, dishes take on a new persona with dry rubs from Lawry's. They enhance both the visual and textural appeal of any protein.

Brand: Lawry's®



## **Nutrition Facts**

Serving Size 1/4 TSP (0.8g) Servings Per Container: 815

#### **Amount Per Serving**

Calories 0	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 140 mg	6%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 0 g	

Vitamin A 0%	•	Vitan	nin C	0%
Calcium 0%	•	Iron	0%	
*Dereant Deily Values are based on a 2 000 selerie				

\*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		25q	30g
Fiber		209	509

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

## Ingredients

Salt, Spices (Including Basil), Onion, Garlic, Sugar, Red Bell Pepper, Paprika, Carrot, And Orange Peel.

## **Case Specifications**

GTIN	10021500010815	Case Gross Weight	9.76 LB
Pack Size	6 / 23OZ	Case Net Weight	8.63 LB
Shelf Life		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**

Lawry's® Sweet Basil Citrus Garlic Rub is a blend of spices including basil, red bell peppers, garlic and orange peel which gives meat a bold, flavorful crust that seals in juices. Simply apply the RTU dry rub onto your choice of beef, poultry, pork, or seafood for excellent food coverage/performance, then grill or bake.

## **Serving Suggestions**

Lawry's® Sweet Basil Citrus Garlic 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