

OLD BAY®

982008 - OLD BAY SEASONING 50 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.
- Our 50 lb. container is ideal for preparing recipes back of house in bulk, or for distributing into smaller containers for convenient 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)

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 140 mg 6%

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

Nutritional Claims: Kosher, Halal

Ingredients

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

Case Specifications

GTIN	10070328820083	Case Gross Weight	51.67 LB
UPC		Case Net Weight	50 LB
Pack Size		Case L,W,H	12.56 IN, 11.69 IN, 15.75 IN
Shelf Life		Cube	1.34 CF
Tie x High	12 x 3		

Preparation and Cooking

No preparation necessary. OLD BAY® Seasoning is ready to use to give beloved flavor to classics and trending favorites. 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:

- Fresh steamed crabs
- Season water for lobster and shrimp boils
- New England soft shell clam boil • Marinades for savory chicken wings and tenders
- Signature seafood rubs

Packaging and Storage

OLD BAY® Seasoning has a shelf life of 540 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