MAGIC Seasoning Blends®

Specification Sheet

Your go-to guide for informed decisions and seamless manufacturing.

Blackened Steak Seasoning

PRODUCT PROFILE: A shelf-stable, dry, free flowing blend with a pleasant fragrant aroma and medium heat. Processed in strict compliance with the requirements of the Federal Food, Drug & Cosmetic Act, State Regulations & Amendments thereto.

CHEMICAL AND PHYSICAL GUIDELINES:

COLOR: Dark to Reddish Brown AROMA: Spicy
TASTE: Salt and medium heat. PARTICLE SIZE: 95% min. thru USS #20

MICROBIOLOGICAL:

Coliforms	<100 CFU/g
E.coli	<10 CFU/g.
Salmonella	Negative/25g

INGREDIENT STATEMENT:
Salt, spices, garlic, ground chili, onion.

PACKAGING: 20.0 oz (567.5g) canister

RECOMMENDED STORAGE: Cool, dry conditions. Temperature: 50°F (10°C) to 80°F (26.7°C). Relative Humidity: 70% max. Recommended shelf life: 36 months.

QUALITY ASSURANCE: Magic Seasoning Blends, LLC is committed to the policy of providing products, which will meet or exceed its customer's expectations for quality, safety and regulatory compliance.

ISSUED BY: Technical Services Department	APPROVED BY: Jacob M. Wanda
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