MAGIC Seasoning Blends®

Specification Sheet

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

Butter Chicken Arrancini Seasoning

PRODUCT PROFILE: A coarse brownish orange blend. Processed in strict compliance with the requirements of the Federal Food, Drug & Cosmetic Act, and State Regulations & Amendments thereto.

CHEMICAL AND PHYSICAL GUIDELINES:
COLOR: Brownish orange with black specks AROMA: Spicy
TASTE: Sweet, salty, and spicy with a slight tanginess of citrus

MICROBIOLOGICAL:

	STANDARD	REJECT
E.coli	ND/10g	>10 CFU/g
Salmonella	ND/25g	POSITIVE/25g

INGREDIENT STATEMENT: White sugar, salt, spices (black pepper, ginger, coriander, cumin, cardamom, fenugreek, cinnamon, cloves, nutmeg), vinegar solids (IP maltodextrin and white distilled vinegar), brown sugar, tomato powder, paprika, granulated onion, natural butter flavor (whey solids, enzyme modified butter, maltodextrin, salt, dehydrated butter, guar gum, annatto, and turmeric (for color)), granulated garlic, citric acid, chile pepper, ground mustard, and turmeric.
Contains: Milk, mustard

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

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

ISSUED BY:	EFFECTIVE DATE: June 30, 2021	
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