MAGIC Seasoning Blends®

Specification Sheet

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

Jerk Seasoning

Product Name:	**MSB Jerk Seasoning 1A**	Item Number:	**MSBJERK**
Issue #:		Effective Date:	**8/31/2016**
Supercedes Issue #:		Previous Issue Date:	**11/11/2014**
Reason For Change:	Ingredient statement update.		

INGREDIENT STATEMENT

Spices, salt, molasses granules (refinery syrup, cane molasses, and cane caramel color), paprika, natural lime flavor, garlic, onion.

PRODUCT PROFILE

A dark brown to burnt orange free flowing, granular seasoning with an herbaceous ginger aroma and sweet, spicy notes.

PHYSICAL GUIDELINES

Color: Dark brown to burnt orange
Aroma: Herbaceous ginger with sweet, spicy notes
Flavor: Ginger forward flavor with complex spicy background, mild heat and salt

MICROBIOLOGICAL

Coliforms: Less than 100 CFU/g
E. coli: Less than 10 CFU/g
Salmonella: Negative per 25g

CHEMICAL

Water Activity (aw) 0.60 Max.
Moisture: 12% Max.

RECOMMENDED STORAGE

Cool, dry conditions. Temperature: 50˚F (10˚C) to 80˚F (26.7˚C). Relative Humidity: 70% max. Recommended shelf life: 12 months when stored under recommended storage conditions.

QUALITY ASSURANCE

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

Issued By:
Technical Services Department