MAGIC Seasoning Blends®

Specification Sheet

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

New Orleans Seasoning

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

CHEMICAL AND PHYSICAL GUIDELINES:

COLOR: Reddish - Orange AROMA: Characteristic of Cumin
TASTE: Medium heat with Cumin overtone. PARTICLE SIZE: 95% min. thru USS #20

MICROBIOLOGICAL:

Aerobic Plate Count	<100,000 CFU/g
Coliforms	<100 CFU/g
E.coli	Negative/g
Salmonella	Negative/25g
Yeast & Mold	<500 CFU/g

INGREDIENT STATEMENT: spices (black pepper, red pepper, white pepper, cumin), salt, granulated garlic, paprika, granulated onion and less than 1% tri-calcium phosphate to prevent caking.
ALLERGEN(S): None
PACKAGING: Retail - Fill weight: 24 oz (680 g); Units/case: Four; Case weight: 8 lbs. Other packaging options available upon request.

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, Inc. is committed to the policy of providing products, which will meet or exceeds its customer's expectations for quality and timeliness.

ISSUED BY: Technical Services Department	APPROVED BY:
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