MAGIC Seasoning Blends®

Specification Sheet

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

Poultry Seasoning

PRODUCT PROFILE: A shelf-stable, dry, free flowing granular blend with a pleasant Herbaceous notes 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: Reddish-Orange
AROMA: Characteristic of Basil and Thyme
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

Spices, salt, garlic, onion, paprika.

PACKAGING: 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, 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	
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