

Product Specification

Product Details

Item Number: 0383

Product Name: Jambalaya Mix

Ingredient Statement:

WATER, DICED BELL PEPPERS, TOMATO PASTE (VINE-RIPENED FRESH TOMATOES, SALT, ONION POWDER, GARLIC POWDER, NATURAL FLAVORING, AND NATURALLY DERIVED CITRIC ACID), OIL, SUPREME VEGETABLE BASE (HYDROLYZED SOYBEAN AND WHEAT PROTEIN, SALT, MALTODEXTRIN, AUTOLYZED YEAST EXTRACT, PALM OIL, DEHYDRATED LEEK, NATURAL VEGETABLE FLAVORS, SPIES AND NATURAL COLORING (TURMERIC), DISODIUM GUANYLATE, DISODIUM INOSINATE, CITRIC ACID), CARNIVAL BLACK SEASONING (SPICES, PAPRIKA, GRANULATED ONIONS, DEHYDRATED RED BELL PEPPERS, DEHYDRATED CHIVES, PARSLEY FLAKES), SALT, STARCH B996 (MODIFIED FOOD STARCH), PAPRIKA, GRANULATED GARLIC, MAJIC HOT SAUCE (WATERS, CAYENNE & HABANERO PEPPERS, VINEGAR (CORN SYRUP, SALT, SUGAR, GRANULATED ONIONS, GRANULATED GARLIC, GUM FRAGOCONTH), SUGAR

Storage/Shelf Life: 18 months at or below 0°F

Packaging: 4/4lb pouches

Case Net Wt.: 16.00lb

Height: 8.75"

Width: 5.89"

Depth: 11.95"

Ti/Hi: 16x6

Allergen Statement:

Wheat, Soy

Nutritional Information:

Available upon request

UPC



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Confidentiality

This specification and the information contained within it remains the property of this company and must not be disclosed to any third party without prior written permission of the company.

Warranty Statement

This product will be manufactured in accordance with all current relevant US legislation. The information stated is given in good faith and is based upon the product formulation and data provided by our raw material suppliers. All reasonable precautions that could be expected of a reasonable manufacturer have been taken, however, no absolute guarantees can be given that trace/carry-over residues will be totally absent.

CARNIVAL COOKING PROCEDURE

Procedure:

- 1) COMPLETELY DEFROST 1 BAG OF BASE.
- 2) COMBINE IN A FULL-SIZED DELI PAN, MIX BASE WITH 32 OZ OF (2 LB) PARBOILED RICE, 1 LB OF MILD SMOKED SAUSAGE, AND 1 LB OF COOKED CHICKEN*.
- 3) MIX WELL
- 4) COVER PAN AND BAKE AT 350°F FOR 45 MINS OR UNTIL RICE IS COOKED AND ALL LIQUID IS ABSORBED
- 5) SERVE

**ROTISSERIE CHICKEN WORKS BEST*