

Spare ribs seasoning

DESCRIPTION

The product appears as a granulated light orange mix speckled with pepper.

USAGE

Use spare ribs seasoning on pork ribs for a delicious barbecue flavour.

PREPARATION

Rub pork ribs generously with the spice mix. Let stand in the refrigerator overnight. Cook the ribs in the oven at 300F for 3 hours or until desired cooked. Can be grilled if desired.

INGREDIENTS

Sugar, salt, spices, dehydrated garlic, corn syrup solids, corn starch, palm oil, spice extracts.

PACKAGING

White plastic container made of (HDPE). Sealed for your protection.

CASE SIZE

12 Units x 1 Kg
 Height: 12"
 Width: 9.5"
 Depth: 12.25"
 Volume: 0.80 p2

OTHER PACKAGING OPTIONS

Plastic Pail 5.5 Kg
 Plastic Pail 18 Kg

CODE	DESCRIPTION	WEIGHT	CASE WEIGHT
2760	Spare ribs seasoning	1 kg (2.2 lbs)	12.3 kg

STORAGE

Store under cool, dry and clean warehouse conditions, off the floor and away from outer walls. Under these conditions the shelf life of the product is estimated at one year or longer.



UPC: 060612276019

Nutrition Facts	
per 1/4 tsp (1 g)	
Amount	% Daily Value
Calories 3	
Fat 0 g	0 %
Saturated 0 g	0 %
+ Trans 0 g	
Cholesterol 0 mg	
Sodium 85 mg	4 %
Carbohydrate 1 g	1 %
Fibre 0 g	0 %
Sugar 1 g	
Protein 0 g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	0 %
Iron	0 %