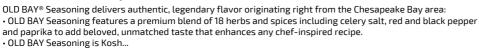


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4276 - Old Bay Seasoning 6/







* Benefits

Ingredients	▲ Allergens
CELERY SALT (SALT, CELERY SEED), SPICES (INCLUDING RED PEPPER AND BLACK PEPPER), AND PAPRIKA.	Free From: Substituting crustaceans of eggs fish of dairy dairy eggs soy of tree nuts substituting seame soy of tree nuts substituting seame soy of tree nuts substituting seame soy of the end of th

Nutrition Facts				
Serving size	0.6 Gram			
Amount per serving Calories	0			
	% Daily Value*			
Total Fat 0g	0%			
Saturated Fat 0g	0%			
Trans Fat 0g				
Cholesterol 0mg	0%			
Sodium 140mg	6%			
Total Carbohydrate 0g	0%			
Dietary Fiber 0g	0%			
Total Sugars 0g				
Includes Added Sugar	rs %			
Protein 0g				
Vitamin D	%			
Calcium	0%			
Iron	0%			
Potassium	%			

a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

OLD BAY® Seasoning has a shelf life of 540 days when oth BAYW Seasoning has a shell life of 540 days when tightly closed and stored in a cool, dry place, to protect against flavor loss and moisture. Avoid exposure to heat, humidity, direct sunlight and fluorescent light to maintain flavor and color. Always use dry measuring spoons and cups to ensure optimal product integrity.

Serving Suggestions

OLD BAY® Seasoning is a classic complement to seafood dishes, with a much wider variety of uses:

*Allways an essential ingredient in crab cakes
*Bloss in pizza dough for flavorful crusts
*Blop burgers and chicken sandwiches
*Sprinkle on fries and corn-on-the-cob
*Add to seafood chowder
*Beason water for crab and shrimp boils
*Season and fry fingerling potatoes and toss with Parmesan and OLD

Prep & Cooking Suggestions

No preparation necessary. OLD BAY® Seasoning is ready to use to give beloved flavor to classics and trending favorites. Use the top to dispense as little or as much as you desire with our convenient shaker or spoon dispensing options. Follow these kitchen-simple steps for each method. Steamed Crabs:

1. Use a pot that has a raised rack, minimum 2" high. Add equal parts water and vinegar to just below level of rack.

2. Layer a dozen crabs and sprinkle each layer with OLD BAY Seasoning.

3. Cover and steam until crabs turn red, about 30 minutes.

Burgers and More!
•Add 2 tsp. OLD BAY Seasoning to 1 lb. of ground beef for savory

Product Specifications

Bra	nd	Manufacturer		Product Category
Old	Вау	McCormick & Company		Seasonings
MFG#	SPC#	GTIN	Pack	Pack Desc.
900223218	4276	10070328010026		6/24 oz

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.35 lb	9 lb	USA	Yes	

Shipping Information						
Length	Width	Height	Volume	TixHi	Shelf Life	Storage Temp From/To
8.44 in	8 in	8.31 in	0.33 ft3	26x5	540 DAYS	71°F / 100°F





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OLD BAY® Seasoning delivers authentic, legendary flavor originating right from the Chesapeake Bay area:

OLD BAY Seasoning features a premium blend of 18 herbs and spices including celery salt, red and black pepper and paprika to add beloved, unmatched taste that enhances any chef-inspired recipe.

OLD BAY Seasoning is Kosh...

Nutrition Analysis

Calories	0 D70	Total Fat	0 g	Sodium	140 mg
Protein	0	Trans Fats	0 g	Calcium	
Total Carbohydrates	0 g	Saturated Fat	0 g	Iron	
Sugars	0 g	Added Sugars		Potassium	
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images











