



McCormick & Company Inc.

4276 - Old Bay Seasoning 6/



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 Kosher...



Nutrition Facts

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

* Benefits

Ingredients

CELERY SALT (SALT, CELERY SEED), SPICES (INCLUDING RED PEPPER AND BLACK PEPPER), AND PAPRIKA.

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- dairy
- peanuts
- sesame
- soy
- tree nuts
- wheat

* The % Daily Value (DV) tells you how much a nutrient in 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 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:
- Always an essential ingredient in crab cakes
 - Toss in pizza dough for flavorful crusts
 - Top burgers and chicken sandwiches
 - Sprinkle on fries and corn-on-the-cob
 - Add to seafood chowder
 - Season 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

Brand	Manufacturer	Product Category
Old Bay	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	TlxHl	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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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

