

Perfect Pepper Steak Seasoning
Dutch Valley Foods
July 23, 2008 - Revised

Nutrition Facts	
Serving Size 1/4 teaspoon (1.5g)	
Servings Per Container	
Amount Per Serving	
Calories 5	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	
Vitamin A 2%	• Vitamin C 8%
Calcium 0%	• Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

Ingredients: Sea salt (with magnesium carbonate), sweet red bell peppers, garlic, onion, dextrose, hot red pepper, black pepper, paprika, citric acid, dill seed, white pepper, soybean oil, cayenne pepper, jalapeno pepper, chipolte pepper, annatto, extractives of paprika.

Allergen Information

**Contains: Soy Ingredients.
**Packaged in a facility that also processes products containing: peanuts, tree nuts, soybeans, milk, egg, fish, crustaceans shellfish and wheat ingredients.

Application Ideas

- Sprinkle a little on steaks 20 minutes before broiling or grilling.
- Rub ribs, fish or wings with this well rounded hot and peppery blend.
- Add to soups, sauces or chill to turn the flavor up a notch.
- A dash on salads, cooked pasta or rice adds real lively flavor.