



Diversity Food Brands • 9 Brookside Place • West Redding, CT • 203-544-9984
info@diversityfoodbrands.com • www.DiversityFoodBrands.com

Sandella's Fajita Seasoning

Sandella's fajita seasoning is a perfect blend of spices suitable for a variety of different cuisines. It is a tasty and versatile blend that gives quesadillas, fajitas, meats, poultry and fish a distinctive flavor. Sandella's Fajita Seasoning offers an amazing flavor of spicy and salty in a convenient and ready to use container.



Item Code

SAN-FAJITA:
Sandella's Fajita
Seasoning

- Case Size: 11" x 12" x 6"
- Pack Size: 12/17.4 oz
- Weight: 4 lbs
- Shelf-life: 18 months from production date
- Storage: Dry
- Pallet: 75 cases
- Ti/Hi: 5x15

INGREDIENTS:

Salt, maltodextrin, sugar, corn starch, spices, garlic, paprika, hydrolyzed vegetable protein, chili pepper, soy sauce powder (soy sauce (soybeans, wheat, salt, sugar), maltodextrin, salt, sugar), caramel color, beef flavor (hydrolyzed soy and corn protein, maltodextrin, salt, caramel color, sugar, yeast extract, disodium inosinate, disodium guanylate, sunflower oil), monosodium glutamate, citric acid, xanthan gum, and tomato powder.

Contains Soy & Wheat

Sandella's Brazilian Sauce Mix

Sandella's Brazilian Sauce is a high quality blend of sweet and spicy flavors great for mixing with liquid sauces or used as a rub for cooking or grilling. It is the perfect add to season lamb, pork, poultry, seafood, tofu and veggies.



Item Code

SAN-BRAZIL:
Sandella's Brazilian
Sauce Mix

- Case Size: 11" x 11.5" x 10.5"
- Pack Size: 4/5 lbs
- Weight: 20 lbs
- Shelf-life: 18 months from production date
- Storage: Dry
- Pallet: 75 cases
- Ti/Hi: 5x15

INGREDIENTS:

Sugar, acitic acid, spices (red peppers, coriander, mustard and poppy seed, dehydrated garlic, onion, carrot, red and green bell pepper, marjoram, black pepper, basil, rosemary, and thyme), salt, tomato, fruit pectin, garlic, red peppers, dextrose, onion, bell pepper, caramel color, carrot, citric acid, annatto, silicon dioxide, natural spice extractives.