



# TANDOORI MARINADE

**PRODUCT CODE: 71054HAVNZ**  
**GTIN: 4 08 12039 00222 5**

## Nutrition Facts

Serving Size 3.52 oz (100 g)  
 Servings per Container

Amount Per Serving

**Calories 130**    Calories from Fat 30

% Daily Value\*

**Total Fat 3.5 g**

Saturated Fat 0 g

Trans Fat 0 g

**Cholesterol 0 mg**

**Sodium 1870 mg**

**Total Carbohydrate 23 g**

Dietary Fiber 7 g

Sugars 1 g

**Protein 4 g**

Vitamin A 3437 IU

Vitamin C 35 mg

Calcium 151 mg

Iron 5 mg

Potassium 220 mg

\* % Daily Value is based on a 2,000 calorie diet.

## TANDOORI MARINADE

This core marinade is used to season meats, seafood and vegetables before they are roasted in the tandoor oven. This marinade is made of pureed ginger and garlic spun with our signature 10-spice tandoori spice blend.



**Ingredients:** Garlic, Water, Ginger, Spices, Lime Juice Concentrate, Salt, Paprika (Color), Contains 2% Or Less Of Soybean Oil, Onion Powder, Phosphoric Acid, Citric Acid, Flavor.

**Cooking and Handling:** Keep uncooked marinade frozen (< 10° F) and thaw in refrigerator for use. Mix 12 ounces of thawed marinade with 12 ounces of sour cream. To be used as marinade only; discard used portion. For safe food handling, fully cook marinated food, heating to a minimum internal temperature of 165° F.

**Shelf Life:** Store frozen below 10° F. Frozen shelf life is one year. After thawing, store below 45° F for a maximum of five days. Once opened, use within 48 hours.

## Features & Benefits

- Bright, aromatic flavors with perfect balance
- Perfect size for batch cooking
- Convenient, versatile sauce base that can be used to make meat or vegetable curry

### Case Configuration

Case Pack: 4 x 1.5 lb. pouches

Net Weight: 6 lb.

Gross Weight: 7 lb.

Case Cube: 0.276

### Pallet Information

TI/HL: 13/12

Cases per pallet: 156

### Dimensions

Length: 14"

Width: 10"

Height: 3.5"

## Contact Info/Questions?

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