| <section-header></section-header> | Nutrition Facts Serving Size 1/4 tsp (1g) Servings Per Container About 184 Amount Per Serving |
|-----------------------------------|--|
| | Calories 0 Calories from Fat 0 |
| | % Daily Value* |
| | Total Fat 0g 0% |
| | Saturated Fat 0g 0% |
| | Trans Fat 0g |
| | Cholesterol 0mg 0% |
| | Sodium 370mg 15% |
| | Total Carbohydrate 0g 0% |
| | Dietary Fiber 0g 0% |
| | Sugars 0g |
| | Protein 0g |
| | |
| | Vitamin A 0% • Vitamin C 0% |
| | 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 |
| Product Description | Caloriss 2,000 2,000 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 |
| Case Yield: 84 quarts | Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4 |

This mix contains natural herbs and spices, just add vinegar and water through the canning process. Each pack makes 7 quarts of crisp, crunchy pickles -- the best price and quality value in canning.

Before beginning any canning project, be sure to familiarize yourself with the process, the equipment you need and the ingredients. A boiling water bath method is used for the quick process recipes. The pickles are ready to eat 24 hours after preparation.

INGREDIENTS: SALT, MALTODEXTRIN, SPICE EXTRACTIVES, CITRIC ACID.

http://store.mrswagesstore.com/w543-j6425.html

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