

THE SPICE LAB

# CATALOG 2024







WHOLESALE





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-  Beef
-  Pork
-  Poultry
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All products packed in cases of 6, unless noted.

# ABOUT US



Founded in 2009, The Spice Lab is a woman-owned and family-run business specializing in creating exclusive, custom seasoning blends and offering numerous packaging options. Our creative packaging designs offer maximum flexibility – from small pouches and stand up bags to glass jars, tins, plastic containers, gourmet gift sets. Products are packed in our 125,000 square foot SQF certified facility in Pompano Beach, Florida that includes a design department, research and development kitchen with full-time chef, business offices and product showroom. With twelve production lines, the company can produce 150,000 units per day.





# INTRODUCING OUR UPDATED LABEL DESIGN

Our new labels are clean, simple and easy to read; like the blends themselves, there are no fillers. The elevated design better reflects the quality and makes a stunning display on your spice aile or rack.



THE SPICE LAB

**BLACK  
STEAK** PERFECT FOR  
BBQ  
**SEASONING**

A perfect seasoning for beef and steak

Net Wt. 5.9 oz. (167g)

# NEW SEASONINGS

Introducing these 7 new blends in our 250 ml shaker jars: Brown Sugar Chili Rub, Polynesian Pineapple, Black Steak Seasoning, Mont Royal Steak Seasoning, Cajun Seasoning, Sweet & Tangy Mustard Rub and Rotisserie Chicken Seasoning.



**NEW**

## Brown Sugar Chili Rub

7304-PJ4-GRO



This sweet and sassy seasoning is made with three different kinds of chili peppers, brown sugar, honey and mustard. Try this blend on pork ribs, pork chops, hamburgers, chicken and shrimp.

**NEW**

## Polynesian Pineapple Rub

7302-PJ4-GRO



Our Polynesian Pineapple Rub has all the sweet and savory flavors of your favorite teriyaki sauce plus a burst of fruity pineapple.

**NEW**

## Black Steak Seasoning

7306-PJ4-GRO



This savory, umami-packed steak seasoning contains sea salt, onion, garlic, shiitake mushroom, applewood smoke and activated charcoal which creates a striking color contrast to red meat.

**NEW**

## Mont Royal Steak Seasoning

7132-PJ4-GRO



This is our take on the popular Montreal-style steak seasoning. It has savory onion, garlic and also a generous amount of dill, coriander and black pepper to punch up the flavor quotient. It is fabulous on steaks but is also delicious on salmon, roast chicken and pork chops.





**NEW**

**Cajun Seasoning**

7277-PJ4-GRO



Savory and sassy, with just enough heat to make things interesting, our Cajun Seasoning perks up anything that you sprinkle it over. Try adding some to your next hamburger or meatloaf recipe. Stir some into some melted butter and serve with steamed shellfish.

**NEW**

**Sweet +Tangy Mustard Rub**

7303-PJ4-GRO



This sweet and zesty spice blend is packed with honey and mustard and works beautifully with pork and chicken.

**NEW**

**Rotisserie Chicken Seasoning**

7192-PJ4-GRO



Savory, with a touch of sweetness and tang, our Rotisserie Chicken seasoning will elevate your chicken game. While this blend is great on chicken it is also delicious with pork ribs, shrimp and roast vegetables.

# GOURMET SEASONINGS

Our spices and seasonings are blended using the best quality, commercial grade, high oil ingredients available in the market. Masterfully crafted by our professional chef, our spices combine tasty, rich, all-natural, kosher and non-GMO ingredients. We do not add Silicon Dioxide to any of our blends.



# GOURMET SEASONINGS

 Award Winner



**Adobo Seasoning**  
7077-PJ4-STA



**All-Natural Taco Seasoning**  
7051-PJ4-STR



**Ancho Chili + Coffee Rub**  
7017116



**Bad to the Bone**  
7012114



**Best of the Bay**  
7024114



**Blackened Seasoning**  
7028111



**Black Steak Seasoning**  
7306-PJ4-GRO



**Born on the Bayou**  
7002114



# GOURMET SEASONINGS

 Award Winner



**Brown Sugar Chili Rub**  
7304-PJ4-GRO  





**Brown Sugar Mustard Rub**  
7158-PJ4-STA  





**Butcher's Salt + Pepper**  
7061-PJ4-STA  




**Cajun Seasoning**  
7277-PJ4-GRO  




**Chicago Chop**  
7080-PJ4-STA  




**Chili Lime Seasoning**  
4199-PJ4-STA  




**Chimichurri Seasoning**  
7146-PJ4-STA  




**Chorizo Seasoning**  
7019112  




all natural **made in USA**



**Classic Key West Seasoning**

7001115



**Classic Steakhouse Seasoning**

7030111



**Country Style Honey Mustard**

7004114



**Everything + More**

7079-PJ4-STA



**Fajita Seasoning**

7124-PJ4-STR



**French Onion + Garlic**

7603-PJ4-STA



**Garlic Salt**

7269-PJ4-GRO



**Guacamole Seasoning**

7161-PJ4-STR



# GOURMET SEASONINGS

 Award Winner



**Hawaiian Hula Rub**  
7086-PJ4-STA



**Herbs de Provence**  
5023-PJ4-STA



**Island Jerk Seasoning**  
7054101



**Italian Rustico**  
7093-PJ4-STA



**Lemon Pepper**  
7073-PJ4-STA



**Lemon Pepper + Thyme**  
7239-PJ4-GRO



**Mediterranean Citrus**  
7605-PJ4-STA



**Mont Royal Steak Seasoning**  
7132-PJ4-GRO





all natural **made in USA**



**Nashville Hot Chicken**  
7106-PJ4-STA



**Night Market**  
7227-PJ4-GRO



**Pizza Dust Seasoning**  
7290-PJ4-GRO



**NEW**

**Polynesian Pineapple Rub**  
7302-PJ4-GRO



**Rosemary Roasted Garlic**  
7602-PJ4-STA



**NEW**

**Rotisserie Chicken Seasoning**  
7192-PJ4-GRO



**Salt Free Italian Seasoning**  
5025-PJ4-STA



**Salt, Pepper + Garlic**  
7216-PJ4-GRO



# GOURMET SEASONINGS

 Award Winner



**Shrimp + Crab Boil**  
7201-PJ4-STA



**Sicilian Blend**  
7042-PJ4-STA



**Smoked Butcher's Blend**  
7169-PJ4-STR



**Smoky Maple**  
7237-PJ4-STA



**Smoky Pecan**  
7063102



**Spicy Italian Roasted Garlic**  
7606-PJ4-STA



**Spicy Italian Sun-Dried Tomato**  
7607-PJ4-STA



**Spicy Seafood**  
7008114







all natural **made in USA**



**Street Corn Seasoning**

7138-PJ4-STR



**Sweet Rib Rub**

7062-PJ4-STA



**Sweet +Tangy Mustard Rub**

7303-PJ4-GRO



**Three Onion**

7197-PJ4-STA



**Vadouvan Curry**

7092-PJ4-STA



# GRILLING COLLECTION



**The Ultimate  
Gourmet Gift!**

Grilling  
Collection  
2053-GS-GRO



## Bad to the Bone

7012114

This garlicky seasoning blend works well with chicken, beef and pork.



## Sweet Rib Rub

7062-PJ4-STA

A sweet and subtly smoky blend that works great with beef, pork and chicken.



## Ancho Chili + Coffee Rub

7017116

Smoky, spicy and sweet—this rub makes beef, chicken or pork the star of the meal.



## Smoky Pecan

7063102

A sweet and smoky blend that works great with beef, pork and chicken.

# TASTE OF AMERICA



## Taste of America Collection

2052-GS-GRO



### Nashville Hot Chicken

7106-PJ4-STA

Our Nashville Hot Chicken blend starts out fiery but is tempered with some sweetness and a mustardy tang. Use it to add fire to fried chicken, pork ribs and chicken fried steaks.



### Chicago Chop

7080-PJ4-STA

Super savory and smoky, this seasoning blend really brings out the best in pork and beef.



### Everything + More

7079-PJ4-STA

Try on halved soft-boiled eggs for a quick party appetizer. It's great on buttered popcorn, roasted vegetables, your favorite salad and much more.



### Classic Key West Seasoning

70001115

Savory and citrusy, this Key West Seasoning enhances all your favorite seafood dishes. Add to soups and chowders. Mix into melted butter to accompany steamed fish and shellfish.

# SEAFOOD COLLECTION



## Seafood Collection

2229-GS-GRO



### Smoky Maple

7237-PJ4-ST A

This seasoning brings the flavor of the outdoors to your cooking. Maple adds a beguiling and mellow sweetness that pairs particularly well with salmon.



### Spicy Seafood

7008114

Flavorful and spicy, this seasoning makes seafood anything but mild-mannered. Try it with steamed clams and mussels or season shrimp before roasting.



### Lemon Pepper + Thyme

7239-PJ4-GRO

Peppery, tart and with a hint of thyme, our seasoning blend helps to highlight the delicate flavors of chicken and fish. Stir into melted butter and use it to toss with pasta, popcorn or use as a dip.



### Shrimp + Crab Boil

7201-PJ4-ST A

This zesty spice-packed seasoning blend makes your next shrimp boil deliciously easy. You can also use this blend to season seafood before grilling.

# THE ITALIAN COLLECTION



## The Italian Collection

2055-GS-STA



### Spicy Italian Sun-Dried Tomato

7607-PJ4-STA

Spicy chilies and umami-packed sun-dried tomatoes flavor this versatile seasoning. Stir into a small bowl of olive oil for a bread or vegetable dip or mix into softened butter to use as a compound butter for grilled meats.



### Salt Free Italian Seasoning

5025-PJ4-STA

This fragrant blend of herbs and spices will enhance any pasta sauce, soup or stew. Mix this spice blend into meatballs, burgers or meatloaf before cooking for added flavor.



### Sicilian Blend

7042-PJ4-STA

Love Italian seasoning but wish it had more heat? This is the blend! Add to pasta sauce or hamburgers for a spicy kick.



### Mediterranean Citrus

7605-PJ4-STA

Bright and herbal, this is a versatile seasoning that goes great with everything. Toss lamb cubes with olive oil and sprinkle with the spice mix before grilling.

# Organic

We source the highest quality Organic Spices. Our gourmet high-oil, high-color spices are 100% USDA organic certified.



**Organic Ground Allspice**  
5472-4J-GRO



**Organic Sweet Basil**  
5432-4J-GRO



**Organic Hand Select Bay Leaf**  
5444-4J-GRO



**Organic Ground Black Pepper**  
5439-4J-GRO



**Organic Cayenne Pepper**  
5443-4J-GRO



**Organic Chili Powder**  
5441-4J-GRO



**Organic Chili Powder Blend**  
7175-4J-GRO



**Organic Ground Cinnamon**  
5448-4J-GRO





**Organic Cinnamon Sticks**  
5367-4J-GRO



**Organic Ground Coriander**  
5464-4J-GRO



**Organic Ground Cumin**  
5433-4J-GRO



**Organic Whole Dill Weed**  
5465-4J-GRO



**Organic Fennel Seeds**  
5471-4J-GRO



**Organic Granulated Garlic**  
5434-4J-GRO



**Organic Minced Garlic**  
5435-4J-GRO



**Organic Ground Ginger**  
5463-4J-GRO



# Organic



**Organic Indian Curry Powder**

5442-4J-GRO



**Organic Ground Mustard**

5470-4J-GRO



**Organic Whole Mustard Seeds**

5492-4J-GRO



**Organic Ground Nutmeg**

5466-4J-GRO



**Organic Granulated Onion**

5484-4J-GRO



**Organic Oregano Leaf**

5438-4J-GRO



**Organic Smoked Spanish Paprika**

5445-4J-GRO



**Organic Spanish Sweet Paprika**

5426-4J-GRO







**Organic Parsley Flakes**  
5447-4J-GRO



**Organic Pine Nuts**  
5490-4J-GRO



**Organic Crushed Red Pepper**  
5440-4J-GRO



**Organic Cut and Sifted Rosemary**  
5437-4J-GRO



**Organic Rubbed Sage**  
5467-4J-GRO



**Organic Hulled Sesame Seeds**  
5468-4J-GRO



**Organic Whole Thyme**  
5469-4J-GRO



**Organic Ground Turmeric**  
5281-4J-GRO



# HIMALAYAN PINK SALT

Though it is mined from the Himalayan mountains, this deliciously intense all-purpose salt is also classified as a sea salt, and it is the finest Himalayan salt available on the market today.



**Himalayan Pink Salt  
Fine - 150ml  
French Jar**

4040-6J



**Himalayan Pink Salt  
Coarse with  
Ceramic Grinder**

4027113



**Himalayan Pink Salt  
Coarse with Grinder**

4027-GG1-GRO



**Himalayan Pink Salt  
Fine - 16 oz**

4040111



**Himalayan Pink Salt  
Coarse - 16 oz**

4027111



Spoon not included

# SALT & PEPPER PAIRINGS



**Himalayan Pink Salt  
Coarse with  
Ceramic Grinder**

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4027113



**Premium Black  
Peppercorns with  
Ceramic Grinder**

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5015115



**Premium  
Kings Pepper Blend  
with Ceramic Grinder**

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5516-6G-GRO



**Spanish Sea Salt  
Coarse with Grinder**

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4145-GG1-GRO



**Himalayan Pink Salt  
Coarse with Grinder**

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4027-GG1-GRO



**Premium Tellicherry  
Peppercorns  
with Grinder**

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5015-GG1-GRO



**Four Pepper Blend  
with Grinder**

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5516-GG1-GRO



# SEA SALTS

Our premium specialty salts are available in French jars with stainless steel caps compatible with our premium and organic lines. This high-end retail packaging delivers a sophisticated look and a variety of exotic salt options at affordable prices.



**Fleur de Sel  
'Flower of the Sea'**  
4157-4J



**Hawaiian Red Alaea  
Fine Grain**  
4012-4J



**Hawaiian Black Lava  
Fine Grain**  
4061-4J



**Indian Black  
Kala Namak**  
4005-4J



**Italian Black Truffle  
Sea Salt**  
4103-4J



# FOOD SERVICE/CLUB

With an extensive inventory of sea salts, organic spices, premium seasoning blends and several packaging options for club, food service and bulk, we have what you and your customers want.

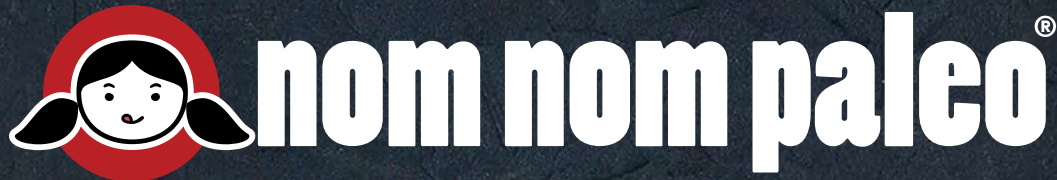


These jars can be filled with any spice or blend from this catalog.  
\*minimums apply

Contact our Sales dept. for additional info

We offer private label as well as custom blending.





Author  
Michelle Tam

The Spice Lab is excited to be blending and distributing the original Asian-influenced seasoning powders of Michelle Tam, founder and co-creator of the renowned Nom Nom Paleo universe that stems from her award-winning website [www.nomnompaleo.com](http://www.nomnompaleo.com). She's the sister of our Research and Development Chef, Fiona Kennedy, the master maker behind all the blends for The Spice Lab and private label customers. Thanks for the introduction, Chef Fiona!



**Umami Stir-fry Powder** is an umami-packed blend of shiitake mushrooms, garlic, ginger and green onion. A tingly seasoning salt, **Spicy Sichuan Powder** adds delightful heat to stir-fries, stews, soups and sheet pan meals that could use a kick of flavor! **Nomtastic Grilling Powder** is a versatile seasoning powder that will make you the ultimate grilling expert! A transcendent seasoning salt, **Magic Mushroom Powder** adds a much-desired punch of umami to everything from scrambled eggs and burger patties to roasted veggies and stir-fries. Use it in place of salt and brace yourself for the magic.

Co-creator of the award-winning Nom Nom Paleo universe, Michelle Tam, along with her husband, lawyer and illustrator Henry Fong, have built a foodie cult following with their fresh and quirky all-things-paleo blog, app and Nom Nom Paleo cookbooks: NYT's best-selling *Nom Nom Paleo: Food for Humans*, *Ready or Not!* and her most recent, *Let's Go!*



ALL NATURAL

GLUTEN FREE

SUGAR FREE

NON GMO



MADE IN USA



Nom Nom Paleo Seasoning Collection

2226-GS-NOM



Nom Nom Paleo Umami Stir-fry Powder

7229-4J-NOM



Nom Nom Paleo Nomtastic Grilling Powder

7230-4J-NOM



Nom Nom Paleo Spicy Sichuan Powder

7231-4J-NOM



Nom Nom Paleo Magic Mushroom Powder

7232-4J-NOM



# ALL-NATURAL COCKTAIL RIMMERS

| Infused Salts & Sugars

## CREATIVE MIXOLOGY

A division of The Spice Lab, Creative Mixology is our line for our delicious salt and sugar rimmers. Add color, sparkle and texture to margaritas and martinis with our rimmers. Packaged in convenient, stylish tins for easy use, they are sure to fly off the shelves.







**Lemon Drop Sugar**  
5357-RTN-CM



**Tropical Hibiscus Sugar**  
5278-RTN-CM



**Zesty Orange Sugar**  
5309-RTN-CM



**Chili Lime Margarita Salt**  
4199-RTN-CM



**Black Obsidian Salt**  
4317-RTN-CM



**Key Lime Salt**  
4293-RTN-CM



**Pink Himalayan Salt**  
4040-RTN-CM



**Traditional Margarita Salt**  
4290-RTN-CM



**Bloody Mary Salt**  
7102-RTN-CM



All Cocktail Rimmers are shipped in Retail ready Displays and contains 6 units.



**Celery Salt**  
4284-PJ4-CM

# HIMALAYAN SALT TEQUILA SHOOTERS



Our Tequila shooters are shot glasses hand-carved from the finest quality Himalayan Pink Salt. Selected by Oprah for O, The Oprah Magazine as one of her favorite things, these shot glasses are long-lasting and naturally anti-bacterial. Just store them in the freezer and pour when you're ready for a refreshing, chilled shot. Best yet, they clean themselves: just wipe each one down with a clean cloth after use.

## Day of the Dead Tequila Salt Shooters 2 Pack

6020-2R-CM



*Patented flavor saver  
keeps your Tequila  
from getting too salty*

## Day of the Dead Tequila Salt Shooters 4 Pack

6020-4R-CM



# AWARD WINNERS



- Ancho Chili + Coffee Rub - 7017116
- Best of the Bay - 7024114
- Blackened Seasoning - 7027111
- Black Steak Seasoning - 7306-PJ4-GRO
- Brown Sugar Chili Rub - 7304-PJ4-GRO
- Brown Sugar Mustard Rub - 7158-PJ4-STA
- Chorizo Seasoning - 7019112
- Classic Steakhouse Seasoning - 7030111
- Fajita Seasoning - 7124-PJ4-STR
- Guacamole Seasoning - 7161-PJ4-STR
- Hawaiian Hula - 7066-PJ4-STA

- Island Jerk Seasoning - 7054101
- Nashville Hot Chicken Seasoning - 7106-PJ4-STA
- Nom Nom Paleo Spicy Sichuan Powder - 7231-4J-NOM
- Smoked Butcher's Blend - 7169-PJ4-STR
- Smoky Maple - 7237-PJ4-STA
- Smoky Pecan - 7063102
- Spicy Italian Roasted Garlic - 7606-PJ4-STA
- Spicy Italian Sun-Dried Tomato - 7607-PJ4-STA
- Spicy Seafood Seasoning - 7008114
- Street Corn Seasoning - 7138-PJ4-STR

# PRIVATE LABEL

Expand your brand influence with our wide range of culinary salts, spices and seasonings, all available for private label. We utilize the highest quality ingredients and offer multiple packaging options for maximum shelf appeal. Custom blending is available also.

Gift Boxes



Custom Blends



Custom Labels



Let our in-house design team create distinctive, full color labels or provide your own finished artwork using our label dielines. Put your brand on our innovative selection of specialty salts, rubs and seasoning blends for a profitable boost in spice aisle sales.

Ask for our Private Label Catalog



Build a Program





THE SPICE LAB  
COOKING INSPIRATION