

HERBS AND SPICES ORDER FORM

HERBS AND SPICES	Price/lb.	Qty.	Total	HERBS AND SPICES	Price/lb.	Qty.	Total
Allspice Powder	\$6.60			Ginger Root Powder	\$4.50		
Basil (Sweet Calif.) cut and sifted	\$6.40			Mace---Powder	\$15.20		
Basil (Egyptian) cut and sifted	\$3.20			Marjoram---cut and sifted	\$4.30		
Bay Leaves - Whole	\$6.90			Mustard Seed (Brown) Whole	\$3.10		
Caraway Seed--Whole	\$4.20			Mustard Seed (Yellow) Whole	\$3.00		
Cardamom Seeds Powder	\$32.60			Mustard Seed Powder (Yellow)	\$4.80		
Cayenne (40 heat unit) Domestic	\$5.70			Nutmeg Powder	\$11.60		
Cayenne (60 heat unit) Imported	\$4.70			Nutmeg---Whole (≈90 per lb)	\$13.90		
Cayenne (90 heat unit) Imported	\$4.70			Onion (Chopped) 1/4 inch pieces	\$4.90		
Celery Seed---Powder	\$3.90			Onion Granules	\$4.70		
Celery Seed – Whole	\$3.30			Onion Powder	\$5.50		
Chili Flakes- 1/4 Pieces	\$4.80			Oregano cut and sifted (Greek)	\$5.80		
Chilis Ground ---Ancho	\$5.30			Oregano Powder (Mexican)	\$5.20		
Chilis Ground---Chipotle (hot smoky-flavor, perfect for Southwest/Mexican dishes)	\$13.10			Paprika Powder	\$5.70		
Chives cut and sifted----- 4 OZ	\$3.50			Paprika Smoked (Spanish)	\$10.30		
Cilantro cut and sifted (Domestic)	\$8.60			Parsley Flakes	\$8.70		
Cinnamon Powder	\$3.70			Peppercorn Mix (4 pepper) (black-Lampong, white, green, pink)	\$8.50		
Cinnamon Sticks – 6 Inch	\$4.40			Pepper – Table Grind (Black)	\$6.00		
Cloves--- Powder	\$8.00			Pepper---Fine Grind (White)	\$8.00		
Cloves – Whole	\$7.20			Rosemary cut and sifted	\$3.70		
Coriander Seed--Powder	\$3.90			Rosemary --Powder	\$3.90		
Cumin Seed Powder	\$5.40			Sage (Fine) Powder	\$7.00		
Dill Seed Whole	\$3.70			Sesame Seed (Black) Whole	\$4.50		
Dill Weed (Egyptian) Cut	\$4.70			Sesame Seed (Hulled) Whole	\$4.70		
Fennel Seed Whole	\$4.20			Tarragon Leaf 8 OZ	\$9.50		
Garlic Granules (Chinese)	\$3.70			Thyme Leaf cut and sifted	\$8.00		
Garlic Pieces 1/8 inch (Calif.)	\$5.20			Thyme – Powder	\$6.40		
Garlic Powder	\$6.70			Vanilla Beans Whole (≈25 beans per 4 oz unit)	\$21.80		

EXTRACTS	Price	Qty.	Total	PLASTIC CONTAINERS	Price	Qty.	Total
Almond Extract (1 pint)	\$13.70			Spice Jars 3.5 fl. oz. – 12/unit	\$8.50		
Lemon Extract (1 pint)	\$13.70			Spice Jars 8 fl oz – 6 per unit	\$7.40		
Maple Flavor (1 pint)	\$13.10			Spice Jars 16 fl oz -- 6 per unit	\$9.70		
Pure Vanilla Extract (1 pint)	\$13.40			Mortar & Pestle--3 1/2" diam	\$4.90		

NAME:

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BAKING ITEMS	Price	Qty.	Total
Citric Acid Granules ---used for making "Refreshing Water"	\$5.70		
Coconut Milk Powder -- (dehydrated coconut milk, maltodextrin, milk proteins)	\$8.00		
Cream of Tartar	\$5.90		
Lemon Juice Powder (corn syrup solids, lemon juice, lemon oil & BHT)	\$7.40		
Lemon Peel Granules (to rehydrate: 1/2 t. peel + 1/2 t. water = 1 tsp grated lemon peel)	\$11.70		
Lime Juice Powder ---- (corn syrup solids, lime juice & lime oil)	\$7.40		
Orange Peel Granules (to rehydrate use 1/2 tsp peel + 1/2 tsp water = 1 tsp orange peel)	\$6.00		
Palm Sugar Granules ---from Coconut Palm Blossoms	\$4.50		
Sea Salt - Coarse (Calif.) Pretzel Cut	\$1.20		
Tapioca Pearls (Medium) Whole	\$3.50		
Turbinado Sugar Granules	\$2.80		
Vanilla Powder (dextrose & vanilla extractives)	\$13.40		
Vegetable Broth Powder (maltodextrin, salt, onion, carrot, aurolyzed yeast extract, garlic, tomato, natural flavor, xanthan gum, parsley, spice extractives)	\$6.40		
Vegetable Soup Blend (carrots, onion, tomatoes, spinach, celery, red/green bell peppers)	\$8.00		
Vegetable Stew Blend (potatoes,cabbage,onion,carrots,celery,red/green bell peppers, tomatoes)	\$8.00		
Zesty Salt Free (onion, garlic, pepper, carrot, tomato, orange, basil, citric acid, celery seed, mustard, parsley, lemon, coriander, cumin, lemon oil, vegetable oil, red pepper, oregano, - marjoram and bay leaf.)	\$8.00		
SPICE BLENDS	Price	Qty.	Total
Barbeque Spice -- Powder (salt, paprika, spices, dextrose, garlic, onion, rauch oil, turmeric)	\$7.40		
Bay Spice Blend (Old Bay) -- Powder (celery salt, mustard, red pepper, black pepper, bay leaves, cloves, allspice, ginger, mace, cardamom, cinnamon, paprika)	\$5.10		
Cajun Spice Blend ---Powder (salt, dextrose, garlic, citric acid, paprika, soy flour, chili powder, corn starch, sesame seed, red pepper, celery seed, onion, tri-calcium phosphate, parsley, bell peppers, lemon oil, natural hickory smoke flavor)	\$7.10		
Chicken Seasoning ----(Garlic, salt, onion, spices, orange peel, paprika, green bell peppers, tricalcium phosphate)	\$7.90		
Chili Powder (chili peppers, cumin, garlic powder, salt, oregano, coriander, allspice, cloves)	\$5.60		
Curry Powder- Regular Blend (turmeric, coriander, cumin, fenugreek, black pepper, ginger, mustard, fennel allspice, cayenne)	\$5.60		
Curry Powder - Hot Blend (same as Reg. but hotter cayenne)	\$5.90		
Herbs de Provence -- (rosemary, thyme, savory, fennel seed, basil, lavender, marjoram)	\$7.20		
Italian Seasoning – Cut and Sifted (oregano, basil, rosemary, thyme, sage, marjoram)	\$9.00		
Lemon Pepper Blend --Powder (salt, black pepper, garlic, dehydrated honey, wheat germ, citric acid, onion, lemon juice powder, hydrolized cereal solids, sesame seed, parseley, lemon oil)	\$6.50		
Mesquite Seasoning Blend --(garlic, onion, paprika, tomato powder, cumin, chili powder, black pepper, mustard, sage, rosemary, sugar, salt.)	\$7.40		
Mulling Spice Blend -- (cinnamon chips, orange peel, allspice, cloves) (simmer 1/4 cup in gallon of cider for about 30 minutes)	\$6.50		
Pizza Blend ---(onion, garlic, oregano, anise seed, rosemary, green bell peppers, basil)	\$7.20		
Poultry Seasoning – Powder (salt, thyme, sage, marjoram, celery seed, black pepper, onion powder, cayenne)	\$5.60		
Pumpkin Pie Blend - Powder- (cinnamon, allspice, nutmeg, coriander, cloves, caraway)	\$7.90		
Steak Spice -- (salt, garlic, black pepper, coriander seed, mustard seed, dill seed, red pepper)	\$5.50		
Taco Seasoning – Powder (spices, chili peppers, salt, garlic, dextrose, onion, silicon dioxide)	\$6.20		
ALPINEFOODSTORAGE.COM	TOTAL		
Got a favorite you don't see?			
Email me: info@alpinefoodstorage.com Call me: 801-319-9111			