2021 | Wholesale Catalog

THE SPICE LAB

COOKING INSPIRATION



THE SPICE LAB
COOKING INSPIRATION

Pompano Beach, FL 33064

954.275.4478 ext.108

sales@thespicelab.com
Spices.com



Table of Contents

About us 02
Organic Spices 04
Gourmet Seasoning Blend
- Mediterranean 10
- French Provence 12
- Central & South America 13
- Golden Spices 14
- On the Grill 16
- Cooking Essentials 18
- Seafood 20
- Country Style 22
- Olive Oil Bread Dippers 24
- Fiesta of Flavors 26
- Everything + More 28
- Brines 29

Award Winners 30
Best Sellers 34
Seasoning Collections 36
Test Tube Gift Collections 38
Premium Spices 40
Gourmet Sea Salts 42
Himalayan Sea Salts 44
Gourmet Peppercorns 46
Smoked Salts 48
Salts & Pepper Pairings 49
Holiday Spice Collection 50
Foodservice 52
Creative Mixology 54
Sugars 60
Private Label 62

Beef
Pork
Poultry
Seafood
Veggies
Award Winner

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, offering numerous packaging options and low minimums. Our creative packaging designs offer maximum flexibility – from small bags and stand up pouches to glass jars, tins, plastic containers, gourmet gift sets and free-standing store displays. Products are processed and packed in our 130,000 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 eight production lines, the company can produce more than 100,000 units per day.

Certifications & Awards

The Spice Lab has its WBENC certification as a Women's Business Enterprise and was recognized for the seventh consecutive year as one of the 2020 Top 50 Women-Owned Businesses in Florida. Our facility is SQF certified with a rigid food safety and quality assurance program and USDA Organic certified for packaging organic spices. We have earned many industry awards for innovative products and packaging including Silver Sofi™ Awards from the Specialty Food Association, The Gourmet Retailer, Progressive Grocer and Store Brands Magazine Editors' Choice Awards and numerous Scovie and Fiery Foods Awards.

WOMEN OWNED™

USDA ORGANIC

SQF

Inc. 5000

Top 50 WOMEN-LED BUSINESSES

SOUTH FLORIDA BUSINESS JOURNAL 2017 BUSINESS OF THE YEAR



THE SPICE LAB
COOKING INSPIRATION

Gourmet Products

Our extensive product line includes salts, award-winning seasonings and rubs, premium organic spices, peppercorns, natural sugars and unique gourmet gifts. Our seasonings are all-natural, OU Kosher and most are gluten-free.



Our Retail Store

Located at the Galleria Mall in Fort Lauderdale, Florida, our artisan and gourmet market showcases the company's extensive line of salts, spices, seasonings and teas from around the world. The store also sells other specialty foods and gourmet gifts including craft chocolate, coffee and olive oils, plus kitchen and tableware items.



NEW

Organic

The Spice Lab sources high-oil, Organic Spices offered in Premium 100ml Glass French jars with stainless steel lids. The company earned NOP Organic Certification from Americert International (formerly known as OIA North America), a USDA accredited certifying agent under the USDA National Organic Program providing organic certification for producers, processors, and handlers. The USDA Organic seal assures consumers that products are 95% or more certified organic.





Organic Ground Allspice

5472-4J-GRO



Organic Sweet Basil

5432-4J-GRO



Organic Hand Selected Bay Leaf

5444-4J-GRO



Organic Ground Black Pepper

5185-4J-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 Spices do not use any synthetic chemicals and pesticides in the growing process. The USDA Organic seal ensures these herbs and spices come from companies committed to sustainable farming and production processes, held to the highest standards from seed to plate.



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

Rosemary is an aromatic woody herb with a pine-like aroma and flavor. It pairs well with all meats, but it is especially delicious when paired with lamb. Try adding it to tomato sauces, breads, pastas, soups and stews.





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

Dried Parsley is widely used in Middle Eastern, European and American cooking. It brings out the flavors of other seasonings. Parsley is often cooked in stews, stock, soups and sauces, and used as a garnish on risotto, pilaf, fish, lamb and steaks.





Organic Granulated Onion
5484-4J-GRO



Organic Oregano Leaf
5438-4J-GRO



Organic Spanish Sweet Paprika
5426-4J-GRO



Organic Smoked Spanish Paprika
5445-4J-GRO



Organic Parsley Flakes
5447-4J-GRO



Organic Pine Nuts
5490-4J-GRO



Organic Crushed Red Pepper
5440-4J-GRO



Organic Cut & Sifted Rosemary
5437-4J-GRO

Thyme is an incredibly versatile herb, common in French, Italian, Cajun and Mediterranean cooking. A popular spice blend ingredient, thyme brightens the flavor of chicken, vegetables, stuffing and more. To coax more flavor out of dried thyme, add it to slow-cooked soups and meat dishes, such as Minestrone Soup or Boeuf Bourguignon.





Organic Rubbed Sage

5467-4J-GRO



Organic Hulled Sesame Seeds

5468-4J-GRO



Organic Whole Thyme

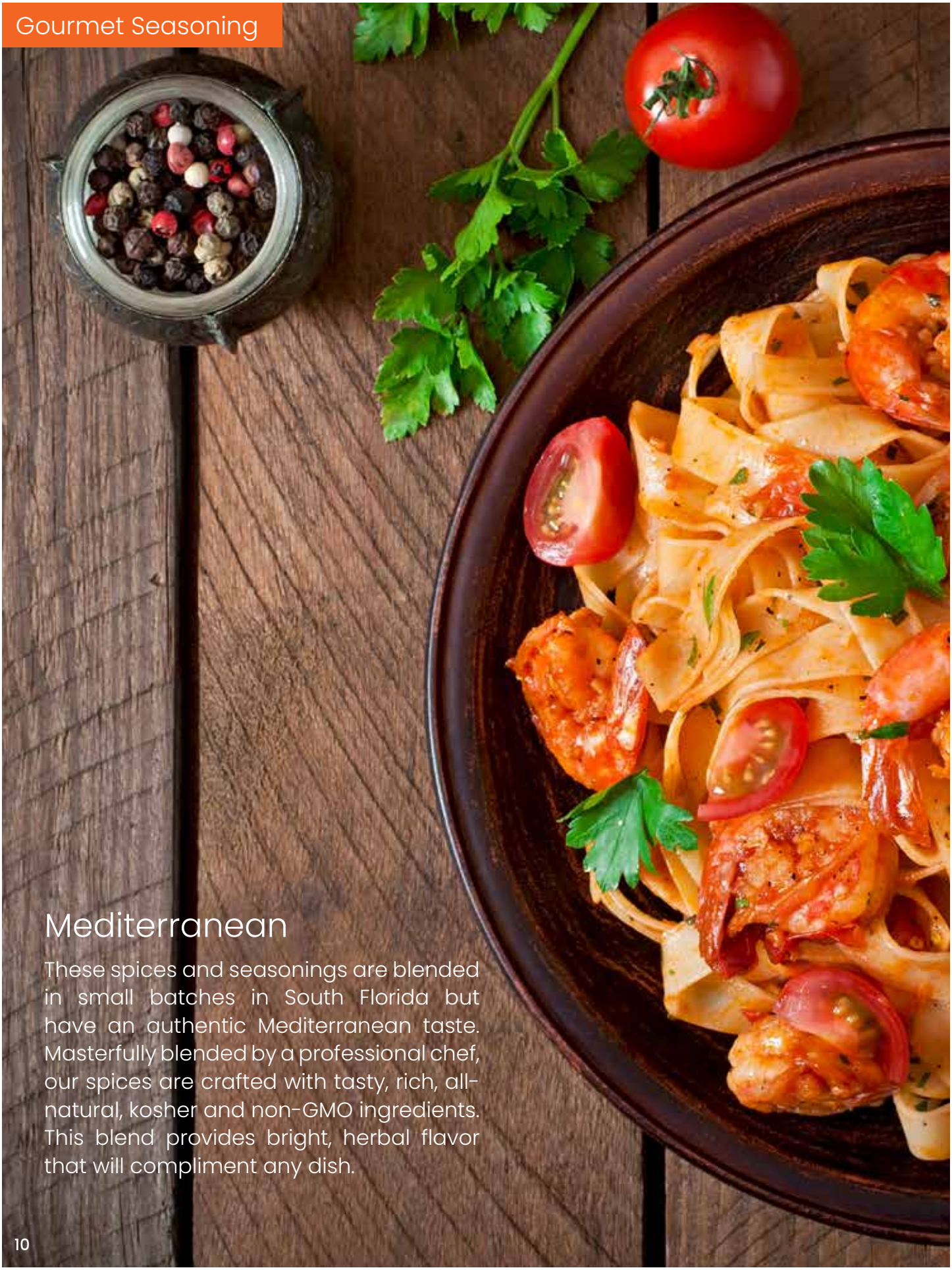
5469-4J-GRO



Organic Ground Turmeric

5281-4J-GRO





Mediterranean

These spices and seasonings are blended in small batches in South Florida but have an authentic Mediterranean taste. Masterfully blended by a professional chef, our spices are crafted with tasty, rich, all-natural, kosher and non-GMO ingredients. This blend provides bright, herbal flavor that will compliment any dish.





Italian Rustico
7093-PJ4-STA



Salt Free Italian Seasoning
5025-PJ4-STA



Sicilian Blend
7042-PJ4-STA



Spicy Italian Sun-Dried Tomato
7607-PJ4-STA



Spicy Italian Roasted Garlic
7606-PJ4-STA



Mediterranean Citrus
7605-PJ4-STA

Try **Italian Rustico** as a pizza seasoning or in your pasta sauce to add an incredible layer of fresh, zesty flavor. Made with premium quality ingredients, this Italian herb blend is so authentic in flavor, it'll make every dish taste like it was made by an Italian grandmother!



Gourmet Seasoning



French Provence

Colorful and aromatic herbs from the south of France create these flavorful blends. Add French flair to any dish from roasted meats and poultry to dips, vegetables, stews and classic cassoulets.



Herbs de Provence
5023-PJ4-STA



Rosemary Roasted Garlic
7602-PJ4-STA



French Onion + Garlic
7603-PJ4-STA



Herbes de Provence seasoning is a traditional blend of herbs that grow in the Provence region located in southern France. The lavender in this blend provides a unique, earthy and floral flavor to dishes.

Central & South American



The vibrant flavors of this region span many cultures. The bright, herbaceous taste of Chimichurri originated in Argentina. Spicy Citrus Mojo is a traditional Cuban seasoning with pungent Adobo and flavorful Chorizo reflecting the Spanish influence throughout the area.

NEW

Chimichurri Seasoning
7146-PJ4-STA



Chorizo Seasoning
7019112



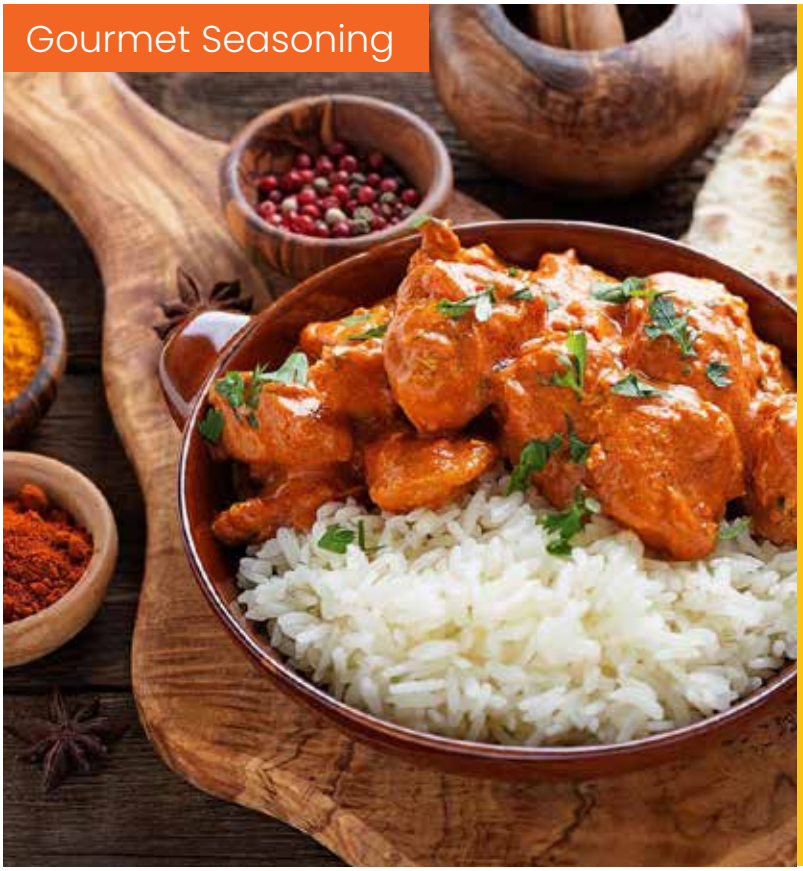
Island Jerk Seasoning
7054101



Spicy Citrus Mojo
7076-PJ4-STA



Adobo Seasoning
7077-PJ4-STA



Golden Spices

The use of turmeric dates back nearly 4000 years to the Vedic culture in India, where it was used as a culinary spice and had some religious significance. Today, turmeric is valued for its healthful benefits and to add color and flavor to many dishes.



Original Turmeric Seasoning Salt
7082-PJ4-STA



Spicy Turmeric Seasoning
7083-PJ4-STA



Turmeric Chicken Salt
7091-PJ4-STA



Vadouvan Curry
7092-PJ4-STA

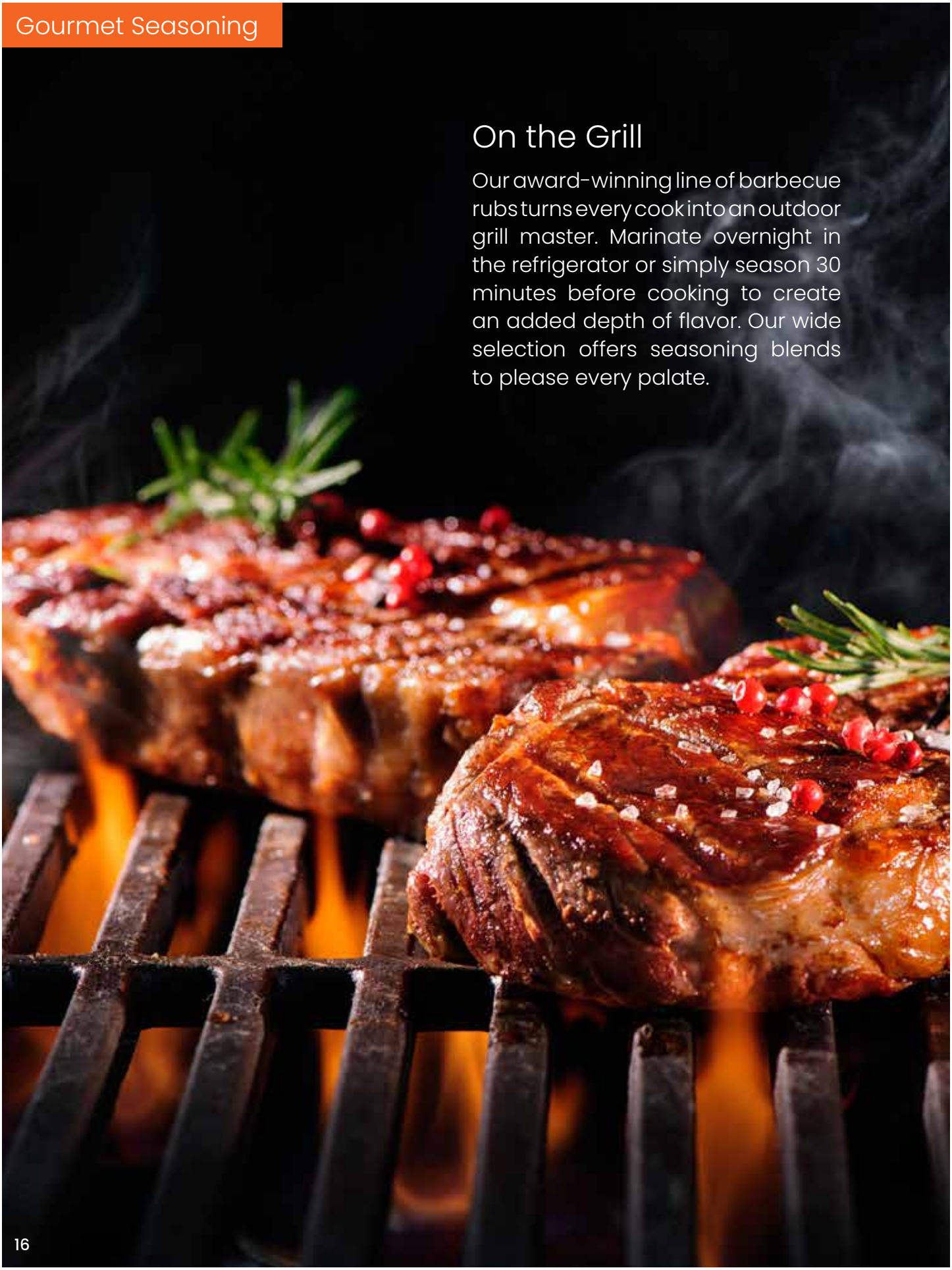


Vadouvan Curry, a gourmet pantry staple, adds complexity to meat rubs, soups, vegetable and rice dishes. Use this multipurpose spice blend to make French-style curry chicken salad, a marinade for shrimp or fish, or roasted vegetables. It makes a great seasoning for lamb, goat, chicken, tangy yogurts and winter squash.



On the Grill

Our award-winning line of barbecue rubs turns every cook into an outdoor grill master. Marinate overnight in the refrigerator or simply season 30 minutes before cooking to create an added depth of flavor. Our wide selection offers seasoning blends to please every palate.





Bad to the Bone
7012114



Firecracker Seasoning
7013115



Ancho Chili + Coffee Rub
7017116



Classic Steakhouse Seasoning
7030111



Sweet Rib Rub
7062-PJ4-STA



Smoky Pecan
7063102



Brown Sugar Mustard Rub
7158-PJ4-STA



Smoked Butcher's Blend
7169-PJ4-STR

Smoky and peppery, our **Smoked Butcher's Blend** adds the taste of cooking outdoors over a wood grill, to just about anything you like. Use it to season poultry, pork, beef and seafood. Add smoky umami notes to burgers, meatloaf, roast potatoes and baked beans.





Cooking Essentials

Peppery and tart, lemon pepper helps to highlight the delicate flavors of chicken and fish. Stir into melted butter and use use it to toss with pasta, popcorn or use as a dip for steamed shrimp or lobster.



Himalayan Pink Salt
4040200



Chili Lime Seasoning
4199-PJ4-STA



Butcher's Salt + Pepper
7061-PJ4-STA

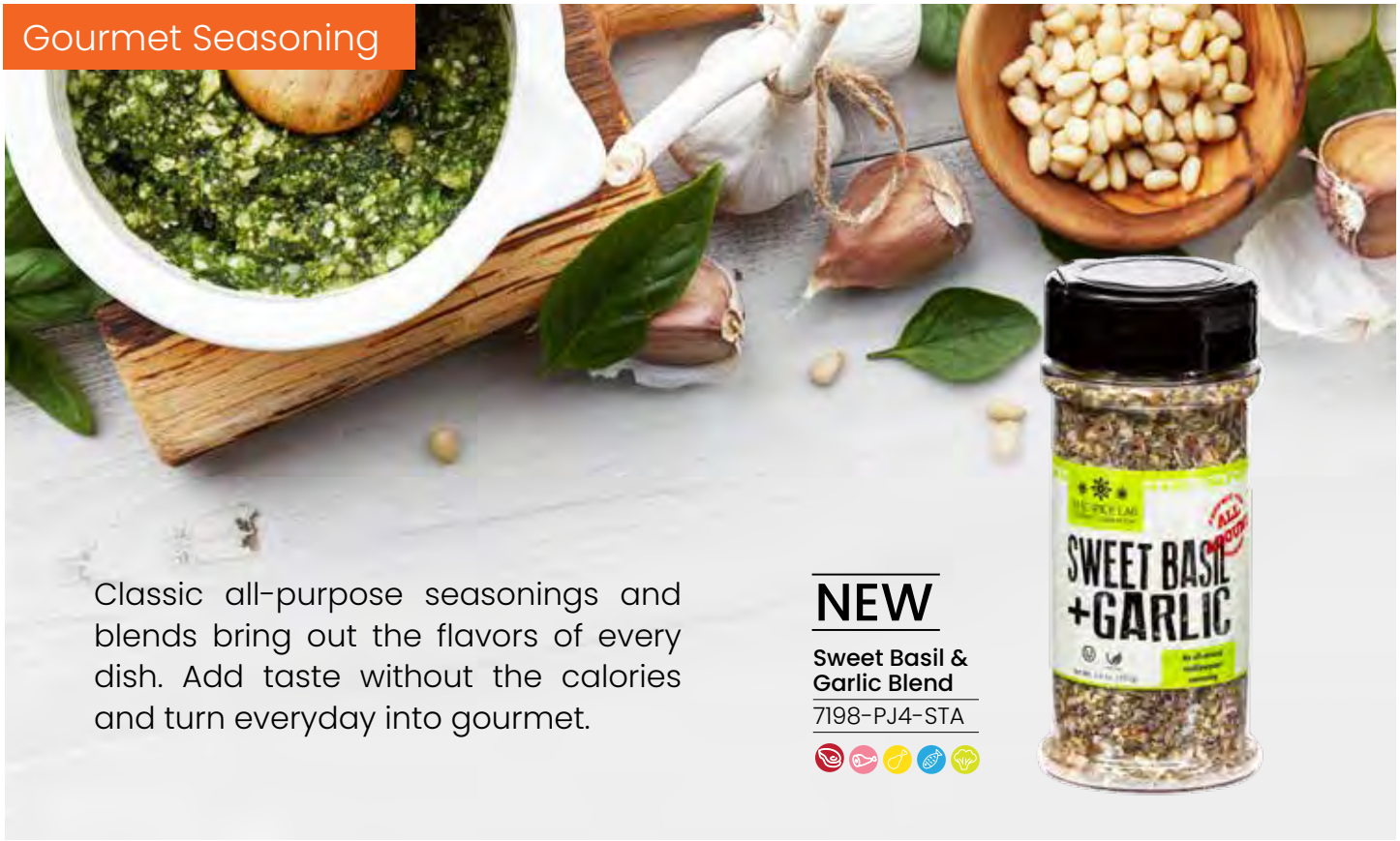


Lemon Pepper
7073-PJ4-STA



Sprinkle **Himalayan Salt** on top of watermelon, pineapple and mango to bring out the sweetness of the fruit.

Gourmet Seasoning



Classic all-purpose seasonings and blends bring out the flavors of every dish. Add taste without the calories and turn everyday into gourmet.

NEW

Sweet Basil & Garlic Blend

7198-PJ4-STA



Old Fashioned Celery Salt

4284-PJ4-STA



NEW

All Herb+Tarragon

7172-PJ4-STA



NEW

All-Purpose Seasoning

7174-PJ4-STA



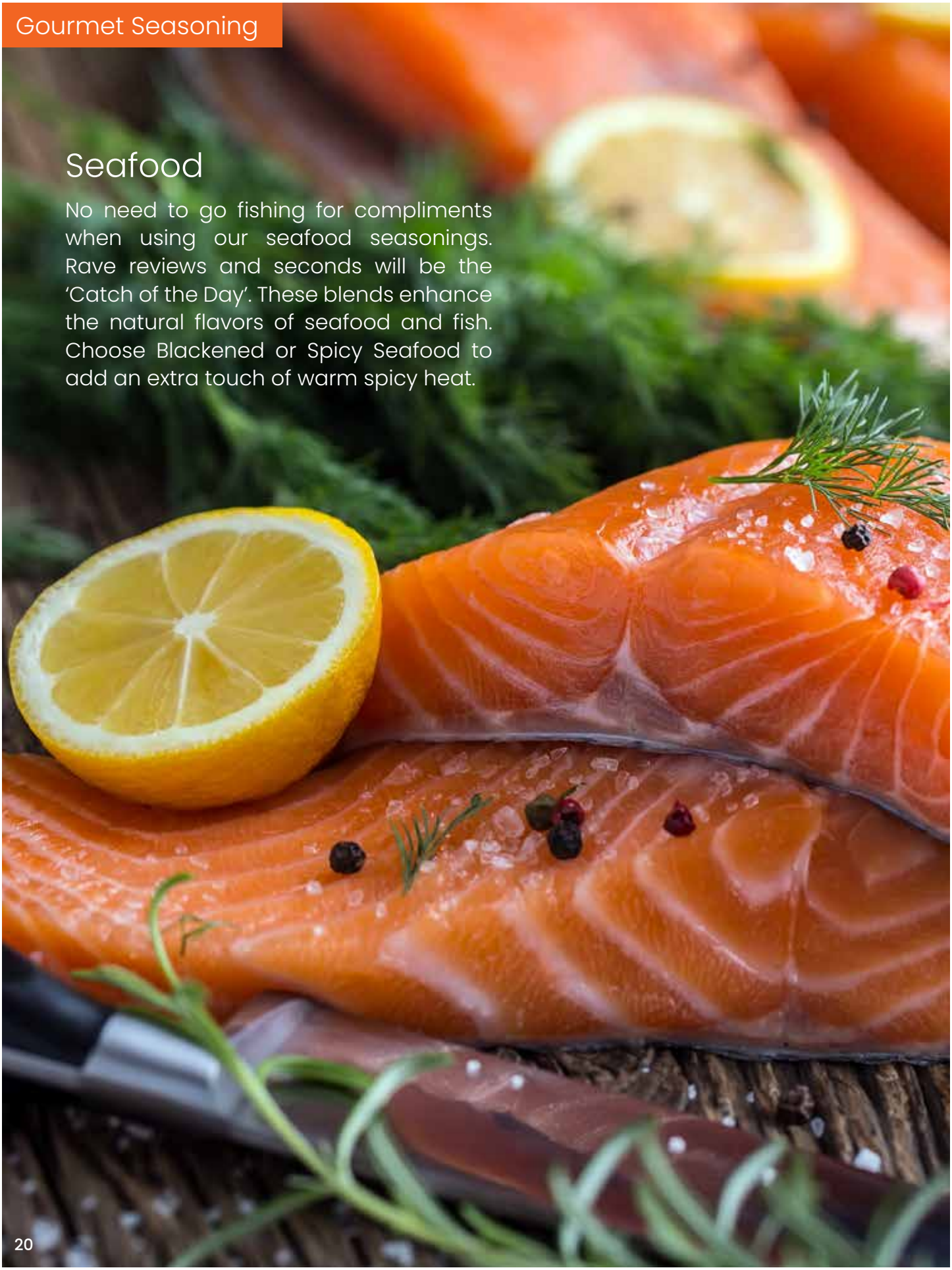
NEW

Three Onion Blend

7197-PJ4-STA



What would a Bloody Mary be without **Celery Salt**? This punchy seasoning salt is also great in salad dressing, coleslaw, seafood boil, and on lobster rolls and Chicago-style hot dogs. Try sprinkling it on warm buttered popcorn.



Seafood

No need to go fishing for compliments when using our seafood seasonings. Rave reviews and seconds will be the 'Catch of the Day'. These blends enhance the natural flavors of seafood and fish. Choose Blackened or Spicy Seafood to add an extra touch of warm spicy heat.





Key West Seasoning
7001115



Spicy Seafood
7008114



Salt Free Salmon
7023113



Best of the Bay
7024114



Blackened Seasoning
7028111



Mediterranean Citrus
7605-PJ4-STA

Flavorful and zesty **Spicy Seafood Seasoning** makes seafood anything but mild-mannered. Try it with steamed clams and mussels or season shrimp before roasting. Add to a crab boil or use to season mayonnaise for a lobster roll.





Country Style

Down-home cooking comes in many flavors from many regions. From the Born on the Bayou Cajun blend to Hawaiian Hula with ginger, soy and sesame seeds, these seasonings reflect regional food favorites and the diverse cooking styles found throughout our country.



Born on the Bayou
70021114



Slow Burn Seasoning
7102-PJ4-STA



Nashville Hot Chicken
7106-PJ4-STA



Key West Seasoning
7001115



Hawaiian Hula Rub
7086-PJ4-STA



Southwest Seasoning
7101-PJ4-STA



Chicago Chop
7080-PJ4-STA



Country Style Honey Mustard
7004114

Nashville Hot Chicken Seasoning combines hot chili peppers, garlic, onion, and tangy mustard to achieve that classic southern flavor with a slow burn. Make country-style dishes that your family will love with your new favorite fiery, sweet spice.



Gourmet Seasoning





Sicilian Herb Blend
Shaker - 7042-PJ4-OIL
Grinder - 7042103



Rosemary Roasted Garlic
Shaker - 7602-PJ4-OIL
Grinder - 7602108



French Onion Garlic Blend
Shaker - 7603-PJ4-OIL
Grinder - 7603106



A traditional French vinaigrette recipe calls for one tablespoon vinegar for every three tablespoons olive oil. Add a teaspoon of one of our Oil Olive Seasonings. Vary the types of vinegar and seasonings to create new favorites.



Olive Oil Dipping Herbs & Spices

Mix these premium spices with your favorite olive oil to quickly create unique, flavorful dipping oil ideal with artisan breads. Add balsamic or wine vinegar with the oil to make a tasty vinaigrette for salad dressing or as a marinade. Sprinkle the seasoning on cooked vegetables or grilled meats. Mix with flour to bread cutlets or chops. Our olive oil dipping herbs are bursting with flavor and offer endless cooking possibilities.



Mediterranean Citrus Herb Blend
Shaker - 7605-PJ4-OIL
Grinder -7605107



Spicy Italian Roasted Garlic
Shaker - 7606-PJ4-OIL
Grinder - 7606108



Spicy Italian Sun-Dried Tomato
Shaker - 7607-PJ4-OIL
Grinder - 7607106



Add restaurant-style flair to any meal simply by mixing up some bread dipping oil and serving with a warm, crusty baguette. A splash of balsamic vinegar or freshly grated parmesan makes for an extra wow factor.



NEW

A Fiesta of Flavors!

These all natural seasoning blends create quick, easy and delicious dishes. Transform an avocado into guacamole. Make your own street corn. Whip up your favorite Mexican dishes- from fish tacos to steak fajitas. These spice mixtures capture the tastes of summer, available all year around.



All-Natural Taco Seasoning
7051-PJ4-STR



Guacamole Seasoning
7161-PJ4-STR



Street Corn Seasoning
7138-PJ4-STR



Fajita Seasoning
7124-PJ4-STR



All-Natural Taco Seasoning is a blend of chilies and spices with just the right amount of heat that will have you wishing every day is Taco Tuesday. Try seasoning chili with this blend or sprinkle on potatoes or cauliflower before roasting.



NEW

Fiesta of Flavors Seasoning Collection

4 Shaker Jar Set:
Taco Seasoning
Guacamole Seasoning
Street Corn Seasoning
Fajita Seasoning

2220-GS-STR

Case pack 12



All-Natural Taco Seasoning
7051-CB1-STR

Guacamole Seasoning
7161-CB1-STR

Street Corn Seasoning
7138-CB1-STR

Fajita Seasoning
7124-CB1-STR

Case pack 12

Everything + More

Works on meats, chicken, fish, eggs, salads, dips, pasta, bread, bagels, potatoes, french fries, hummus, and sandwiches. Our favorite use, however, is on buttered popcorn. Our staff will not go to the movie theater without it!



NEW

Everything + More Collection

Everything + More
Everything + Scallion
Everything + Tomato
Everything + Jalapeño

2222-GS-STA

Case pack 12



Everything + More
7079-PJ4-STA



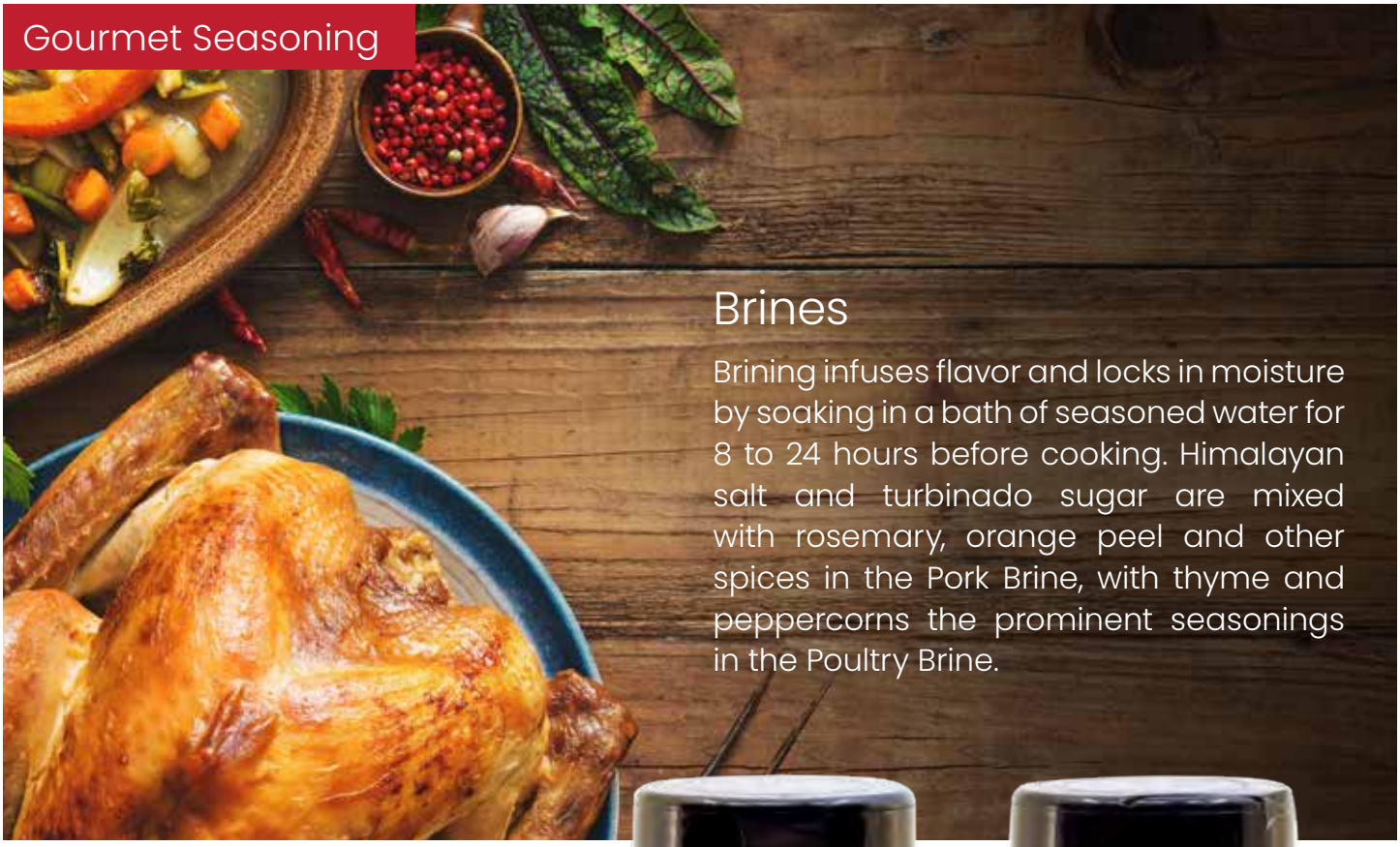
Everything + Scallion
7119-PJ4-STA



Everything + Tomato
7118-PJ4-STA



Everything + Jalapeño
7120-PJ4-STA



Brines

Brining infuses flavor and locks in moisture by soaking in a bath of seasoned water for 8 to 24 hours before cooking. Himalayan salt and turbinado sugar are mixed with rosemary, orange peel and other spices in the Pork Brine, with thyme and peppercorns the prominent seasonings in the Poultry Brine.

Special order only, requires minimum order quantity. Contact us for more details.



Thyme & Peppercorns Poultry Brine
7155-PJ4-STA

Rosemary & Citrus Pork Brine
7157-PJ4-STA

Brining is the secret to juicy, succulent meat and poultry infused with added flavor. Be sure that the brine is completely cooled before adding the protein. When removing from the brine, pat dry with paper towels before cooking.



Award Winners



2021 scovie AWARDS

2nd winner **Advertising & Marketing Gift Basket/Box category**

Barbecue Seasoning Collection

Ancho Chili + Coffee Rub
Bad to the Bone
Sweet Rib Rub
Smoky Pecan

2053



1st winner **Dry Rub/Seasoning All Purpose category**

Smoked Butcher's Blend

7169-PJ4-STR



2nd winner **Dry Rub/Seasoning All Purpose category**

Brown Sugar Mustard Rub

7158-PJ4-STA



3rd winner **Dry Rub/Seasoning Southwest category**

All-Natural Fajita Seasoning

7124-PJ4-STR

Award Winners



Ancho Chili + Coffee Rub
7017116



Best of the Bay
7024114



Chorizo Seasoning
7019112



Classic Steakhouse Seasoning
7030111



Firecracker Seasoning
7013115



Hawaiian Hula Rub
7086-PJ4-STA



Island Jerk Seasoning
7054101



Nashville Hot Chicken
7106-PJ4-STA

Award Winners



Slow Burn Seasoning
7102-PJ4-STA



Spicy Italian Roasted Garlic
7606-PJ4-STA



Spicy Seafood
7008114



Spicy Turmeric Seasoning
7083-PJ4-STA



Spicy Italian Sun-Dried Tomato
7607-PJ4-STA



Blood Orange Sangria
8411-PJ6K-CM



Mango Chili + Lime
8413-PJ6K-CM


SUN SENTINEL
TWP
TOP WORKPLACE
PROFESSIONALS
2015 • No. 549
The Spice Lab
2015
Inc.5000
2012
Finalist
NASFT
1ST PLACE
Table Seasoning
The Spice Lab
Slow Burning Seasoning
2019 Spicy Flave Awards
WINNER
ZESTFEST
COOK-OFF

Best Sellers



Everything + More
7079-PJ4-STA



Spicy Seafood
7008114



Nashville Hot Chicken
7106-PJ4-STA



Lemon Pepper
7073-PJ4-STA



Ancho Chili + Coffee Rub
7017116



Smoked Butcher's Blend
7169-PJ4-STR

Best Sellers



All-Natural Taco Seasoning

7051-PJ4-STR



Street Corn Seasoning

7138-PJ4-STR



Guacamole Seasoning

7161-PJ4-STR



Smoky Pecan

7063102



Hawaiian Hula Rub

7086-PJ4-STA



Italian Rustico

7093-PJ4-STA

Gift Collections

These Seasoning Collections feature some of our most popular premium spice blends, carefully-crafted seasonings that are all natural, OU Kosher and most are gluten-free. Each set includes a themed selection of four seasonings in shaker jars packaged in a gift box. Choose regional flavors with Taste of America or award-winning BBQ rubs in the Barbecue Collection. Mediterranean includes favorite southern European blends. Fiesta of Flavors includes our favorite Mexican blends for deliciously inspired, authentic dishes. Everything + More offers the versatile bagel topping you love and boosts the flavor with three new takes on the original: Everything + Tomato, Scallion and Jalapeño

Case pack 12



NEW

Fiesta Flavors Seasoning Collection

Taco Seasoning
Guacamole Seasoning
Street Corn Seasoning
Fajita Seasoning

2220-GS-STR



NEW

Everything + More Collection

Everything + More
Everything + Scallion
Everything + Tomato
Everything + Jalapeño

2222-GS-STA



Mediterranean Seasoning Collection

French Onion + Garlic
Mediterranean Citrus
Spicy Italian Sun-Dried Tomato
Sicilian Blend

2051



Taste of America Collection

Classic Key West Seasoning
Fiery Southern Charm
Chicago Chop
Everything + More

2052



Barbecue Seasoning Collection

Ancho Chili + Coffee Rub
Bad to the Bone
Sweet Rib Rub
Smoky Pecan

2053





These sturdy, free-standing floor shipper displays hold a total of 60 shaker jars, 15 each of four different seasoning blends.

Choose Taste of America (shown), Barbecue, Mediterranean, Fiesta of Flavors or Everything + More. The products included in each of these themed selections are listed on the previous page.

For larger quantity orders, we can customize the seasoning selection and provide a custom header.

Shaker Jar Measurement: 5" high
Shipper Weight: 32 LB
Shipper Case Dimensions: 13" x 9" x 27"
Tie/Tier: 12 x 2 = 24 shippers per pallet
Each Shipper Display contains 60 Plastic Jars with Shaker Tops (Weights vary by seasoning)

Call for pricing.

Test Tube Gift Collections

We use Pyrex 20mm x 150mm glass tubes and real cork tops. Bases are handcrafted from sustainable bamboo. All collections ship in a corrugated gift box.



11-Tube Collection
1041

Includes: Port Wine, Japanese Curry Salt, Himalayan Pink Salt, Peri Peri Spice, Hudson Valley Salt, Tropical Hibiscus Salt, Hawaiian Black Lava, Herbs de Provence, Ginger Chili, Smoked Ghost Pepper, Cyprus Lemon Salt.



7-Tube Collection
3023

Includes: Port Wine, Himalayan Pink Salt, Hudson Valley Salt, Tropical Hibiscus Salt, Herbs de Provence, Smoked Ghost Pepper, Cyprus Lemon Salt.

Each collection includes reference card for salt description and recommended usage.

The Spice Lab can custom laser engrave your logo into the bamboo base.

Contact us for more information

100ml Glass French Jars

Our spices are imported, inspected, cleaned, processed, packed and shipped under U.S. Federal regulations and applicable food safety laws. They are also Natural and OU Kosher Certified.









Aleppo Pepper
5109-4J-GRO



Brown Mustard Seed Whole
5155-4J-GRO



Cured Sumac
5178-4J-GRO



Everything + More
7079-4J-GRO



Herbs de Provence
5023-4J-GRO



Italian Seasoning Blend
5025-4J-GRO

Cured Sumac is a scarlet-hued spice that is widely used in Middle Eastern cuisines. Use Sumac in any dish where you want to add a tart lemony tang. Sprinkle it onto cooked meats, poultry, seafood and roasted vegetables.





100ml Glass French Jars

Our top selling Artisanal Sea Salts are now available in designer glass jars with brushed stainless steel. This high-end retail packaging delivers an elegant look while offering a substantial product at an affordable price.



Cyprus Lemon Flake Sea Salt
4092-4J



Cyprus White Flake Sea Salt
4003-4J



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



Hawaiian Red Alaea Fine Grain
4012-4J



Hawaiian Black Lava Fine Grain
4061-4J



Himalayan Pink Salt Fine Grain

4040-4J



Hickory Smoked Sea Salt Fine Grain

4304-4J-GRO



Indian Black Kala Namak

4005-4J



Italian Black Truffle Sea Salt

4103-4J



Scotch Bonnet Infused Sea Salt

4239-4J



Smoked Ghost Pepper

4238-4J



Tropical Hibiscus Sea Salt

4202-4J



Viking Oak Smoked Sea Salt Fine Grain

4303-4J-GRO

Artisanal Salts add texture, color and taste. Our extensive selection offers a wide array of flavor profiles. Excellent to use as a finishing salt, putting a gourmet touch to any dish.



Himalayan Pink Salt

Himalayan Pink Salt is hand-mined deep inside the Himalayan mountains from salt beds formed over 250 million years ago. Our 100% natural Himalayan Pink is the highest quality, gourmet food grade salt you can buy. The rich pink color comes from the 84 natural minerals embedded in this rock salt. The darker the color, the more mineral content of the salt crystal. This is a pure product, containing no additives or preservatives and is considered a healthier alternative to chemically refined and bleached white table salt.



Himalayan Pink Salt Fine - 16 oz
4040111

Himalayan Pink Salt Coarse - 16 oz
4027111

Case pack 12



Himalayan Pink Salt Fine - 100ml French Jar

4040-4J



Himalayan Pink Salt Fine - 150ml French Jar

4040-6J



Himalayan Pink Salt Coarse with Ceramic Grinder

4027113



Himalayan Pink Salt Coarse with Ceramic Grinder

4027135



Himalayan Pink Salt Fine - Shaker Top

4040200



Himalayan Pink Salt Fine - 50 (1.1g) Packets

4040 -PBK-PSL



Himalayan Pink Salt Fine - 5 LB Tub

4040166

Case pack 2

Pale pink and with a subtler salty flavor than kosher or sea salt, Himalayan Salt is a lovely addition to your pantry. Use it as finishing salt for fish, scallops, meats and vegetables.





Gourmet Peppercorns

Our selection of premium whole peppercorns are some of the finest in the world. Each offers a unique flavor profile with subtle nuances to please the most discerning palate. These peppercorns come with ceramic grinders and are ready to use in the kitchen or at the table, adding flavor to any dish.



Premium Black Pepper
5015115



Premium White Pepper
5053112



Premium Kings Pepper Blend
5060113



Kings Pepper Blend is a great addition to any kitchen. Five popular varieties of peppercorns have been mixed to create a fun and exotic way to add flavor depth to your next meal. Our well-balanced pepper composition appeals to all senses.



Smoked Salts



Smoked salts add a depth of flavor to any dish. Viking Oak Smoked Salt is cold smoked over a fire of oak wood, in the same way that the Vikings smoked salt many years ago. With a mild aroma and natural smoky taste, this salt is good on poultry, fish and vegetables such as green beans and Brussel sprouts.



Viking Oak Smoked Sea Salt Fine Grain

4303-4J-GRO



Hickory Smoked Sea Salt Fine Grain

4304-4J-GRO



Viking Oak Smoked Sea Salt Coarse with Ceramic Grinder

4306-6G-GRO



Hickory Smoked Sea Salt Coarse with Ceramic Grinder

4307-6G-GRO

Hickory Smoked Salt is created when sea salt flakes are naturally smoked over premium hickory hard wood for a flavor that is full and clean without bitterness. Use to add a smoky barbecue taste to ribs, burgers, red meat, turkey, chicken and baked beans.

Salt & Pepper pairings





Himalayan Pink Salt Fine Grain

4040-4J



Organic Ground Black Pepper

5439-4J-GRO



Himalayan Pink Salt Coarse with Ceramic Grinder

4027113



Premium Black Peppercorns with Ceramic Grinder

5015115



Himalayan Pink Salt Coarse with Ceramic Grinder

40271135



Premium Black Peppercorns with Ceramic Grinder

5015-SRG-STA

What goes better together than Salt and Pepper?
These perfect pairs are offered in three packaging options. Choose fine grain Salt and Pepper or coarse grain packaged with premium ceramic grinders.

Holiday Spice Collection



The warm welcoming aroma of cinnamon evokes fond memories and favorite flavors of the fall. Pumpkin, Apple, Herbs de Provence & a savory Holiday Blend along with a selection of pure spices help to easily create delicious dishes, desserts and drinks.

NEW



Celebrate the Holiday Season with these all-natural flavors.

Pumpkin Sugar	Ground Cinnamon	Herbs de Provence	Ground Ginger	Ground Nutmeg	Cinnamon Sticks
5413-4J-HOL	5001-4J-HOL	5023-4J-HOL	5019-4J-HOL	5021-4J-HOL	5016-4J-HOL



Apple Spice
5240-PJ4-HOL

Pumpkin Spice
5164-PJ4-HOL

Herbs de Provence
5023-PJ4-HOL

Holiday Herb Blend
7110-PJ4-HOL

Extra-Long Cinnamon Stick
5245-PJ5-HOL

Brine with Cranberry
7204-PJ5-HOL



These flavorful and convenient organic blends turn apple cider into a warm and welcoming drink.

Spike with whiskey, bourbon, brandy or rum for even more merriment. Each box contains two packets and each packet makes one gallon of spiced cider. Cheers!

Also available our Mulling Spice!

Mulling Spice
5210-PJ4-HOL

Organic Spiced Cider (Orange Blend)
5371-SCT-TOG

Organic Spiced Cider (Traditional Blend)
5370-SCT-TOG

Case pack 12

Foodservice

For Club, Foodservice or to sell in bulk, we offer several packaging options and inventory over 250 sea salts, organic spices and seasoning blends. The Spice Lab sources products from around the world, offering the highest quality, unique flavors and most vibrant taste selections. All are packaged in our SQF certified production facility in sunny South Florida.



Chicago Chop
7080-PJ1-FST

Taco Seasoning
7138-PJ1-FST

Organic Parsley
5447-PJ1-STA

Ancho Chili & Coffee
7017-PJ1-FST

All of our sea salts, spices and seasonings are available in kilo foodservice jars, resealable pouches and in bulk.

We offer private label as well as custom blending.
Contact us for samples & pricing!


taco seasoning
THE SPICE LAB
All-Natural
Clean Label
Made in the USA
oregano
THE SPICE LAB
Organic
USDA

Infused sugars

NEW

CREATIVE MIXOLOGY



Made from all-natural ingredients, these flavored Creative Mixology Salt and Sugar Drink Rimmers elevate your drink menu, adding color, sparkle and taste to margaritas, martinis and specialty drinks. Create unique, signature cocktails and watch your profits soar.



Tropical Hibiscus Sugar
5278-RTN-CM



Cinnamon Sugar
5285-RTN-CM



Zesty Orange Sugar
5309-RTN-CM



Peppermint Sugar
5311-RTN-CM



Lemon Drop Sugar
5357-RTN-CM



Pumpkin Spice Sugar
5413-RTN-CM

Infused salts



Shelf ready display case contains 6 units





Pink Himalayan Salt
4002-RTN-CM



Chili Lime Margarita Salt
4199-RTN-CM



Traditional Margarita Salt
4290-RTN-CM



Key Lime Salt
4293-RTN-CM



Black Obsidian Salt
4317-RTN-CM



Bloody Mary Salt
7102-RTN-CM

All-Natural Slushies

NEW

Our All-Natural Frozen Cocktail Mixes provide an easy and delicious way to beat the heat and make every gathering feel like a party. They come in six fruit-forward flavors that create irresistible icy cocktails worth the brain freeze. Use your favorite liquor – Tequila, vodka, gin, or white rum – or mix with wine to create the ultimate adult slushy drink.

Simply mix contents of package with water and your choice of liquor or wine. Freeze for at least 6 hours before serving. So get the party started. Simply stir, freeze, serve and enjoy! No blender required.



Blood Orange Sangria
8411-PJ6K-CM

Bing Cherry + Lime
8410-PJ6K-CM

Mango Chili + Lime
8413-PJ6K-CM

Raspberry + Lemon
8415-PJ6K-CM

Blueberry + Pomegranate
8412-PJ6K-CM

Pineapple + Passion Fruit
8414-PJ6K-CM



Try mixing **Raspberry + Lemon** with a dry rosé to make a refreshing frosé. Add Tequila to **Mango Chili + Lime** for a frozen margarita with a spicy kick. **Pineapple + Passion Fruit** pairs deliciously with white rum and **Blood Orange Sangria** goes great with a dry pinot noir or merlot. Both **Blueberry + Pomegranate** and **Bing Cherry + Lime** create delicious icy drinks with either vodka or gin

Himalayan Salt Tequila Shooters



Day of the Dead Tequila Salt Shooter Gift Set

6020-4RB-CM

Four shooters carved from 100% Himalayan Salt are beautifully packaged in a Mexican art motif gift box with a wooden serving tray and ceramic dish for lime slices. The patented insert in these Salt Shooters keeps the Tequila from becoming too salty. This unique gift set also makes a great presentation for serving gazpacho, shrimp cocktail or oyster shooters. Cheers!

Our Tequila shot glasses are hand-carved out of the finest quality food grade Himalayan Pink Salt. These shooters are long lasting and naturally anti-bacterial. This item was selected by Oprah in O, The Oprah Magazine as one of her favorite things!





Day of the Dead Tequila Salt Shooters 2 Pack

6020-2R-CM

Case pack 12



Day of the Dead Tequila Salt Shooters 4 Pack

6020-4R-CM



Custom Labels

Personalize your shot glasses by adding your full color logo on a waterproof label.

All-Natural Flavored Sugars



The Sugar Lab

Developed for the company's The Sugar Lab brand, The Spice Lab has created a line of all natural flavored sugars. Use to decorate cookies and desserts, rim a cocktail glass, sprinkle on oatmeal or transform a glass of iced tea.



Tropical Hibiscus Sugar
5278-4J-TSU



Espresso Sugar
5282-4J-TSU



Cinnamon Sugar
5285-4J-TSU



Zesty Orange Sugar
5309-4J-TSU



Peppermint Sugar
5311-4J-TSU



Cinnamon Hibiscus Sugar
5352-4J-TSU



Sweet Tea Sugar
5353-4J-TSU

Belgian Beet Rock Sugar



This rock sugar is a multifaceted form of sweet, crystalline sucrose made from sugar beets instead of sugarcane, imported from Belgium packed in the USA. The rock crystals get their brown colors from the natural presence of molasses. Perfect for enhancing coffee, tea and other warm beverages.



NEW

All-Natural Belgian Rock Sugar

5173-MB-TSL

Private Label

Expand your brand influence with our wide range of artisanal 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. 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



Organics





Custom Retail Boxes



Custom Blends



THE SPICE LAB

COOKING INSPIRATION

Version 1.00