



CATALOG 2024

WHOLESALE



Call 717-432-9127 or email ginasgourmet@gmail.com



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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.



CERTIFICATIONS & AWARDS

The Spice Lab has its WBENC certification as a Women's Business Enterprise and is recognized for the eighth consecutive year as one of the 2022 Top 100 Women-Owned Businesses in Florida (ranked #34). Our facility is SQF certified with a rigorous food safety and quality assurance program and we are 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.



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 aisle 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-ST A



Night Market
7227-PJ4-GRO



Pizza Dust Seasoning
7290-PJ4-GRO



NEW

Polynesian Pineapple Rub
7302-PJ4-GRO



Rosemary Roasted Garlic
7602-PJ4-ST A



NEW

Rotisserie Chicken Seasoning
7192-PJ4-GRO



Salt Free Italian Seasoning
5025-PJ4-ST A



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.



Smokey 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



all natural

PACKED IN USA



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



all natural

PACKED IN USA



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**

4027113



**Premium Black
Peppercorns with
Ceramic Grinder**

5015115



**Premium
Kings Pepper Blend
with Ceramic Grinder**

5516-6G-GRO



**Spanish Sea Salt
Coarse with Grinder**

4145-GG1-GRO



**Himalayan Pink Salt
Coarse with Grinder**

4027-GG1-GRO



**Premium Tellicherry
Peppercorns
with Grinder**

5015-GG1-GRO



**Four Pepper Blend
with Grinder**

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. 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



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



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