

Cajun seasoning blend

<https://www.agoramores.com/food/ingredients/shelf-stable/cajun-seasoning-blend>

Tags: food · ingredients · shelf-stable

Related

shelf-stable

- [Re hydrated textured soy protein](#)
- [Cream sauces, milk solids](#)
- [Sugar](#)
- [Lemon juice](#)
- [Dry egg noodles](#)
- [Chia seeds](#)

ingredients

- [Almond oil](#)
- [Avocado Oil](#)
- [Baking powder](#)
- [Black bean sauce](#)
- [Corn syrup](#)
- [Grapeseed oil](#)

food

- [Central Ohio U Pick Farms](#)
- [pies](#)
- [Columbus Farmers Market Seasons](#)
- [stroopwafels](#)
- [shoofly pie](#)
- [cakes](#)

Cajun seasoning blend

Paprika, cayenne, garlic, onion and herbs. As with every blend, the ground spices in it fade before the mixture becomes unusable.

How long it keeps

Unopened, this keeps **2 years** — which is what puts it on [the long shelf](#).

As sold	Unopened, in the cupboard	Once opened
ground, dried, commercially bottled or purchased in bulk	1–2 years	—

Counted from the day you bought it. Figures are the **USDA FSIS FoodKeeper** table's, for unopened storage at room temperature; FoodKeeper counts a month as 30 days.

The table was not pulled from USDA — fsis.usda.gov answers 403 to non-browser clients from this machine — so it came from a mirror of the data.gov dataset and its vintage is unverified. Treat a single figure as indicative, not as a use-by date.

Related

- [Keeps 60 days or more](#) — the whole cupboard list, by aisle.
- [Ingredients](#) — the wider shelf.
- Same aisle — *Shelf Stable Foods*: [Salt](#) · [Canned goods](#) · [Coconut cream](#) · [Coconut milk](#) · [Garlic powder](#)