A close up of a sign

Description automatically generated

French Fry Sprinkles

300-693 C: Hatch Green Chili Seasoning

T552-041: Beefy Steak Seasoning

101-100 A: Nashville Hot

T551-039: Honey Buffalo

T551-918: Schug [Red]

300-278 K: Fajita Seasoning

T551-202: Chili Margarhita

900-116: Seasoned Lemon Pepper

300-785: Savory Dust

101-127 A: Honey BBQ

300-017 C: Jerk

300-392 A: Greek Sprinkle

300-799 U: Texas Hot & Smokey

Sweet Potato Fry Sprinkles

T551-200: Smokey Honey Habanero

400-299: Mango Habanero

100-105: Sesame Ginger

300-693 C: Hatch Green Chili

T551-323: Korean BBQ

101-100 A: Nashville Hot

T551-039: Honey Buffalo

Spicy Orange Chipotle

300-785: Savory Dust

T550-356: Citrus Verde

101-127 A: Honey BBQ

300-870 U: Lime and Chili

300-017 C: Jerk

300-799 U: Texas Hot & Smokey

101-158: Smokey Hibachi

For additional ideas or work on specific flavor profiles, please contact Chef Cody Masters

[CodyM@eversonspice.com](mailto:CodyM@eversonspice.com) or Call: 562-9720814