

Nutrition Facts Serving Size 1 teaspoon (1g), Servings Per Container about 56, Amount Per Serving: **Calories** 0, Calories from Fat 0, **Total Fat** 0g (0% DV), Saturated Fat 0g (0% DV), Trans Fat 0g, Cholesterol 0mg (0% DV), **Sodium** 0mg (0% DV), **Total Carbohydrate** 1g (0% DV), Dietary Fiber 0g (0% DV), Sugars 0g, **Protein** 0g, Vitamin A (0% DV), Vitamin C (0% DV), Calcium (0% DV), Iron (4% DV). PERCENT DAILY VALUES ARE BASED ON A 2,000 CALORIE DIET.

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THE KING ARTHUR FLOUR COMPANY, INC.
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INGREDIENTS
BASIL, FENNEL SEED,
MARJORAM, ROSEMARY,
SAGE, THYME, LAVENDER
store cool and dry 

HERBS DE PROVENCE

THE CLASSIC BLEND FOR FRENCH COUNTRY COOKING

a special combination of hand-blended basil, fennel seed, marjoram, rosemary, sage, thyme and lavender, brings a taste of the mediterranean to all your dishes.

ITEM NO.
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NET WT
2 OZ
(57g)

sprinkle on rustic breads and pizza or mix with olive oil for a delectable dipping sauce. knead into yeasted bread dough, simmer into soups and stews, and use on roasting meats and veggies. makes terrific croutons, too.

Produced on equipment that also processes eggs, milk, soy, wheat, almonds, pecans, and coconut.

best if used by

