



EVERSON
Spice^{co.}

Spice up your life[®]

Blending Quality & Innovation since 1987





Who We Are

Everson Spice Co. is a custom seasoning company dedicated to

Creativity

Quality

Food Safety

& Service.

Our flavor profiles are proven best sellers. We want to help you deliver unique and innovative flavors to your customers, along with ensuring safety and compliance in all of our operations. We are proud to be a BRCGS-certified company, surpassing industry safety standards.



Food Safety

CERTIFICATED

Leading the Way in Food Safety

The BRCGS Global Food Safety Standard has set the benchmark for nearly 25 years. Adopted by over 22,000 sites in more than 130 countries, the standard is accepted by 70% of the top 10 global retailers, 60% of the top 10 quick-service restaurants, and 50% of the top 25 manufacturers.

Now in its 9th edition, the standard has constantly evolved to protect the consumer. It was the first standard to be GFSI benchmarked, as well as introduce food safety culture requirements, define food fraud, and reduce audit burden through additional modules.

Developed with input from industry, it provides a framework to manage product safety, integrity, legality and quality, and the operational controls for these criteria in the food and food ingredient manufacturing, processing and packing industry.





What We Offer

We offer a wide variety of flavor profiles to choose from. With 5000+ formulas available, along with customization & duplication capabilities, we can guarantee the perfect blend for every marketing application.

Seasonings

Marinades

Dry Rubs

Glazes

Batters

Gravies

Soup Bases

Sauces

Stuffings

Breadings

Rice Blends

Salt Free

Snack Seasonings

Infused Sugars

& More!

Custom R & D

Recipe Creation

Corporate Chef

Formula Duplications

Innovative Flavor Ideas



Our Programs

Retail

- Value-Added Programs for Deli, Meat, Seafood, Produce and More!
- Recipe Manuals
- Training Sessions
- Z-Pack Technology for your Meat Block Products

Industrial

- Small MOQ's
- No R&D charge
- Shorter lead time
- Floor Stock available to accommodate rush orders
- Multiple Value-Added products available
- All Products can be formulated with functional ingredients for things such as; Improved yields, texture, & shelf-life
- Organic, kosher, irradiated recipe development & reduced sodium options available!

Food Service

- Formula Duplication
- Corporate Chef
- Guaranteed consistency
- R & D team available to work side-by-side with your Chef!



Our Offerings

Our company was founded on high quality seasoning blends,, bringing a unique edge to the current market. We source our ingredients from all over the globe to ensure that our flavors are authentic and complimentary to your palette. Our expertise in blending and high quality ingredients can promise you the perfect product, every time.

Gourmet Burger & Sliders

- 301-288 Tavern Style
- 101-473 Savory Onion & Garlic
- 101-002 Parmesan Herb
- 101-131 Sweet Bourbon
- 101-129 Smokey BBQ
- 101-439 Sweet Heat BBQ
- 552-556 Teriyaki
- 101-853 Buffalo
- T550-738 Chipotle Jalapeno
- T553-112 Southwest Tex Mex
- 301-005 Bacon Jam
- 552-574 5 Pepper Korean
- 552-575 Green Chili
- 101-557 Italian Herb
- 301-280 Cracked Pepper Crust



Sausages

- T553-363 IPA Flavor Beer Brat
- T553-301 5-Chili Chorizo
- T553-108 Olio Limone
- T553-114 Italian Garlic & Tomato Medley
- T553-167 Cacio E Pepe
- T553-751 Sweet Marinara
- 300-057 Sweet Pesto
- T553-362 Beer Brat
- T558-797 Blueberry & Mapled Vanilla Breakfast
- T554-010 Caramelized Pumpkin Brule
- T554-009 Smokey Honey, Peach & Maple
- T553-117 Sweet Burgundy Peppercorn
- T554-356 Cherry Bourbon Barrel Ale
- T554-357 Bavarian Oktoberfest
- 300-966 Fall Harvest





Meat, Seafood, & Deli

Meat



- 301-285 Cerveza Asada
- T553-750 Charred Garlic & Brown Butter
- T553-754 French Onion
- T552-416 Senior Everson's Asado
- T556-596 Charred Lemon Pepper
- T552-603 Spicy & Sweet Mesquite
- T552-166 Citrus Pepper
- 301-061 Bourbon BBQ
- 101-488 Sweet Burgundy Peppercorn
- 301-066 Premium Santa Maria

Seafood

- T554-423 Tomato, Garlic & White Wine
- T554-424 Roasted Garlic & Lemon
- T553-806 Citrusy Sweet Heat
- T553-760 Wasabi, Cilantro & Citrus
- T553-855 Citrus & Mango Hot Honey
- 300-913 Dockside
- 301-320 Ancho, Chili & Lime
- 301-187 Habanero, Maple & Bourbon BBQ
- T553-108 Olio Limone
- 301-320 Cilantro Lime



Deli

Cold Salads

- T554-305 Spicy Pickle Pimento
- T553-888 Thai Chili
- T554-025 Blooming Onion
- T554-022 Green Goddess
- T553-890 Caprese
- T553-849 Bang Bang



Salsas & Guacamoles

- 400-181 Salsa Mix
- T557-393 Chipotle Salsa
- 400-181 Salsa Verde
- T553-520 Citrus Guacamole
- T553-535 5 Chili Guacamole

Aioli's

- T551-949 Everything Bagel
- T553-752 Roasted Garlic & Meyer Lemon
- T556-437 Pesto & Red Pepper
- T554-307 Buffalo Sour Cream
- T559-109 Horseradish Chives



Rice, Stuffings, & Pankos

Packaged in 1 & 2 lb zipper bag technology, our stuffing, rice, and panko blends make prep easy! All you have to do is open the bag, add water, allow to hydrate then use as you please. We have recipes available for meat, poultry and seafood. For those looking to shop in high quantities, large bulk packaging is available!



Stuffings

- 500-015 Wild Rice & Mushroom
- 500-016 Apple Almond
- 500-004 Apple Cinnamon
- 500-024 Cranberry Walnut
- 500-027 Old Fashioned Country
- 500-264 Jalapeno Cornbread
- 500-270 Sweet & Smokey Fall Harvest
- 500-282 Savory Citrus & Sage
- 500-281 Roasted Garlic, Brown Butter & Broccoli Au Gratin

Rice Blends

- T553-768 Caribbean Jerk
- T553-800 Premium Spanish
- T553-771 Citrus Chimichurri
- T553-775 Sweet Yellow Curry
- T552-175 Lemon & Garlic Butter
- T553-801 Premium Asian
- T552-465 Coconut, Ginger & Garlic
- T552-131 Dirty Rice
- T552-042 Wild Rice & Blueberry
- T553-105 Premium Brown & White Confetti

Panko Blends

- 500-258 Jalapeno & Ranch
- 500-259 Lemon Shandy
- 500-251 Sesame & Ginger
- 500-225 Honey Mustard
- 500-253 Buffalo
- 500-196 Fiesta
- 500-252 Italian, Herb & Parm
- T552-121 Maple, Bourbon & Pecan
- T554-197 Citrus Coconut
- T553-605 Fire Roasted Red Pepper & Parm





Spring Seasonal Flavors

Seasonings & Marinades

Spicy Dill Pickle	Charred Lemon Pepper & Chive
Serrano Ranch	Smokey Honey & Habanero
Wasabi, Soy & Garlic	Fire Pineapple & Green Chili
Citrus Green Tea	Sweet Grilled Peach
Citrus Guacamole	Pesto & Red Pepper

Ground Meat Blends

Caprese
Roasted Garlic, Hatch Chili & Meyer Lemon
Hot Honey
Honey & Spiced Apple
Citrus Mojito

Infused Sugars & Snack Seasonings

Caramel Apple
Lemon Vanilla
Pineapple Habanero
Burnt Orange & Vanilla
Lavender, Mint & Honey

Stuffing / Breading / Rice

Peachy Pecan & Maple Cornbread Stuffing
Savory Citrus & Sage Stuffing
Honey Buffalo Panko
Sesame & Ginger Panko
Blueberry Pesto Pilaf
Citrus Chimichurri Pilaf



Summer Seasonal Flavors

Seasonings & Marinades

Dill Pickle, Bacon & Ranch	Tangy Mustard BBQ
Chimichurri Salsa Verde	Sweet Heat & Hatch Chili BBQ
Premium Santa Maria	Hawaiian Style Mango BBQ
Zesty Pineapple Bacon Jam	Jalapeno, Garlic & Ranch
Habanero, Maple & Bourbon BBQ	Root Beer BBQ

Ground Meat Blends

Pineapple Poblano
Citrusy Tequila & Pineapple Margarita
5-Chili Chorizo
Polynesian Pineapple & Chili
Beer Can Chicken

Infused Sugars & Snack Seasonings

Cherry Slush
Watermelon, Lime & Sea Salt
Tropsicle
Strawberry Lemonade
S'mores

Stuffings / Breading / Rice

Hatch Chili & Pineapple Stuffing
Savory Spinach Florentine Stuffing
Lemon Shandy Panko
Jalapeno & Ranch Panko
Mojo Pimiente Pilaf
Cilantro, Lime & Hatch Chili Pilaf





Fall Seasonal Flavors

Seasonings & Marinades

French Onion	Apple Bourbon
Fire Roasted Garlic & Meyer Lemon	Smokey Honey, Apple & Bacon
Smokey Blueberry & Balsamic	Charred Garlic & Brown Butter
Honey Dijon Herb Crust	Fire Roasted Apple Hot Honey
Sweet & Smokey Fall Harvest	Fire Roasted Berry & Habanero

Ground Meat Blends

Blueberry & Mapled Vanilla
Sweet Bourbon & Bacon
Apple, Cinnamon & Maple
Smoked Cherry
Cranberry Walnut

Infused Sugars & Snack Seasonings

Apple Cinnamon, Maple & Bourbon
Caramelized Pumpkin Brule
Salted Caramel
Brown Sugar & Pecan Streusel
Smokey Honey, Peach & Maple

Stuffing / Breading / Rice

Caramelized Pumpkin & Apple Fall Harvest Stuffing
Roasted Garlic, Brown Butter & Broccoli Au Gratin Stuffing
Fire Roasted Red Pepper & Parmesan Panko
Smokey Apple, Butternut Squash & Maple Rice Pilaf
Sweet Tomato, Roasted Red Pepper & Herbed Garlic Butter Rice Pilaf
Maple Bourbon & Pecan Panko



Winter Seasonal Flavors

Seasonings & Marinades

Maple & Black Pepper	Cranberry & Jalapeno
Bacon Dijon	Pickle Pimento
Pumpkin & Apple Harvest	Garlic Chive
Zesty Szechuan Black Garlic	Bloomin' Onion
Green Goddess	Spiced Cranberry & Ginger

Ground Meat Blends

Caramelized Pumpkin & Maple
Strawberry & Mapled Vanilla
Peppery Mustard & Caraway
Sweet Mulled Wine
French Inspired Garlic & Brandy

Infused Sugars & Snack Seasonings

Peppermint Hot Chocolate
Gingerbread
Candy Cane
Boysenberry Vanilla
Cranberry Orange

Stuffings / Breading / Rice

Mapled Peach & Pecan Hot Honey Stuffing
Honey Butter, Apple & Almond Cornbread Stuffing
Red Pepper & Walnut Panko
Honey Mustard Panko
Wild Rice, Cranberry & Apple Pilaf
Peach, Maple & Bourbon Pilaf



Your Culinary Passport

Indian, African, & Middle Eastern Flavor Profiles

Seasonings

300-961: Shawarma
T552-687: Honey Apple
300-677: Mediterranean Magic
T553-788: Sambusa
T553-787: Coconut Sabaayad
T553-784: Bariis Cad
T553-786: Suqaar
T553-785: Suriyaan Hiib Adhi
T553-789: Maraq Fahfah
T553-783: Maraq Digir
T553-782: Muufo

300-105: Madras Curry
301-012: Sweet Curry
300-492: Curry & Black Tea
300-011: Tandoori
T551-918: Red Schug
T552-141: Za'atar
T550-371: Moroccan Tajine
T550-257: Garam Masala
T553-360: Piri Piri
T553-753: Chermoula
T550-965: Harissa

Rice Blends

T553-351: Lemon Butter
T552-465: Coconut, Ginger &
Garlic
T553-775: Sweet Yellow Curry
Rice Pilaf
T553-784: Somali Style
Buttery Citrus

Hummus

T558-417: Chipotle Cilantro
T558-418: Bharat
T551-358: Dukkah Walnut
T558-420: North African





Diverse Spice Blends from around the Globe

A horizontal banner image for the Asian Flavor Profiles section. It features a variety of fresh ingredients including red and green chili peppers, lemons, garlic, ginger, and bowls of ground spices in white and blue containers.

Asian Flavor Profiles

T552-251: 5 Pepper Korean
301-003: Thai Chili, Sesame & Garlic
101-158: Smokey Hibachi
T553-554: Spicy Kimchi
T551-504: Furikake
T552-279: Korean BBQ
400-215: Sherrywine Teriyaki
100-105: Sesame Ginger

100-419: Char Sui
101-142: Thai Red Curry
300-983: Zesty Lemon & Ginger
300-530: Peppercorn Tea Rub
T552-213: Asian Black Pepper
300-361: Hot & Sweet Chili
T553-776: Kimchi Rice Pilaf
500-139: Wasabi Panko

A horizontal banner image for the Latin Flavor Profiles section. It shows fresh produce including lime slices, tomatoes, green herbs, and a wooden bowl, set against a dark background.

Latin Flavor Profiles

500-258: Jalapeno & Ranch Panko
T553-769: Mojo Pimiente Rice Pilaf
T553-771: Citrus Chimichurri Rice Pilaf
300-785: Tequila Lime
T557-749: Salsa Verde
101-398: Pineapple Al Pastor
T559-166: Sweet Chipotle
300-558: Mango Con Chili

301-070: Citrus Mojito
T553-704: Pineapple Habanero
T552-786: Mexican Mocha
300-895: Brazilian Steakhouse
T552-751: Citrusy Mojo
T552-295: Citrus Chimichurri
300-815: Peruvian Style Rub
300-289: Carne Asada

A horizontal banner image for the Italian Flavor Profiles section. It features a close-up of sliced tomatoes, fresh basil, and other ingredients, likely for a marinara or pesto sauce.

Italian Flavor Profiles

T552-381: Italian Olio
T553-751: Sweet Marinara
100-878: Marinara Booster
T553-756: Sweet Pesto
300-592: Tomato Basil
301-008: Black Truffle, Garlic & Parm
500-122: Parmesan Panko
500-252: Italian Herb & Parm Panko

100-107: Italian Meatloaf
101-002: Parmesan Meatloaf
T558-212: Ricotta Parmesan
T552-678: Italian Garlic
300-388: Butter Scampi
T559-859: Zesty Italian
300-536: Citrus Wine
500-033: Sicilian Breader