



932456 - MCCORMICK CULINARY PURE GROUND BLACK PEPPER 5 LB



McCormick Culinary® Pure Ground Black Pepper provides broad appeal with bold, biting flavor:

- McCormick Culinary Pure Ground Black Pepper comes from premium-quality mature pepper berries, perfectly sun-dried for seven to ten days to deliver a strong, pungent taste and aroma.
- Sourced especially for chefs, McCormick Culinary Pure Ground Black Pepper brings the greatest amount of flavor due to its fine, consistent granulation and works well in applications when lower visibility is desired.
- McCormick Culinary Pure Ground Black Pepper is kosher with no MSG added.
- Our global sourcing enables unparalleled control and understanding of our supply chain, ensuring every product delivers a pure and consistent flavor.
- There are 3/5 lb. containers per case. Our 5 lb. size is great for back of house use and recipe customization.
- McCormick Culinary Pure Ground Black Pepper gives tomato juice, chowders, bisques, meat balls and burgers a pleasing kick of flavor.

Brand: McCormick®

Nutrition Facts

Serving Size 0.5g (0.5g)
Servings Per Container: 4520

Amount Per Serving

Calories 0

% Daily Value*

Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Potassium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	

Protein 0 g

Vitamin A 0%	•	Vitamin C
Calcium 0%	•	Iron 0%
Vitamin D 0 mcg	•	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbs.		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients

Ingredients : Black Pepper

Case Specifications

GTIN	10052100324569	Case Gross Weight	16.87 LB
Pack Size	3 / 5LB	Case Net Weight	15 LB
Shelf Life	1440 Days	Case L,W,H	16.44 IN, 8.75 IN, 10.75 IN
Tie x High	13 x 4	Cube	0.90 CF

Preparation and Cooking

No preparation necessary. McCormick Culinary® Pure Ground Black Pepper is ready to use to enhance the flavor of virtually any food with sharp, hot flavor. Large top opening allows you to use measuring spoons to easily dispense as little or as much as you desire.

Serving Suggestions

- McCormick Culinary® Pure Ground Black Pepper adds hot and savory flavor with sharp aroma to:
- Bourbon black pepper bacon as a sandwich and burger topper
 - Chicken carbonara made with pan-roasted chicken with penne pasta, peas and parmesan cheese in a creamy, four cheese sauce
 - Grilled asparagus with olive oil, sea salt, and pure ground black pepper
 - Rubs for steaks and chops
 - Gourmet burgers with steak fries and mayo-ketchup aioli sauce

Packaging and Storage

McCormick Culinary® Pure Ground Black Pepper has a shelf life of 1,440 days when stored tightly closed in a cool, dry place to protect against flavor loss and moisture. Avoid exposure to heat, humidity, direct sunlight and fluorescent light to maintain flavor and color. Always use dry measuring spoons and cups to ensure optimal product integrity.

Allergens

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives

Nutritional Claims: Kosher