



932412 [EA] - MCCORMICK CULINARY CREAM OF TARTAR 25 OZ

Mccormick Culinary Cream of Tartar brings versatility and quality to any baker's pantry: • McCormick Culinary Cream of Tartar is a dense powder with a slight acidic, distinctive flavor offering multipurpose use. • Crafted especially for chefs, McCormick Culinary Cream of Tartar offers exceptional quality to create the fluffiest egg whites, to perform well as a thickener, to help prevent sugar syrup from crystallizing and to reduce discoloration of boiled vegetables. • McCormick Culinary Cream of Tartar 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 6/25 oz. containers per case. Our 25 oz. is perfect for back-of-house usage for easy recipe customization. • An essential ingredient for bakers, McCormick Culinary Cream of Tartar is perfect in meringues, angel food cake, cookies, brownies and more.

Brand: McCormick®



Nutrition Facts

Serving Size 0.8g (0.8g)
Servings Per Container: 885

Amount Per Serving

Calories 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Potassium 130mg 2%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 0g

Vitamin A 0% • Vitamin C

Calcium 0mg • Iron 0mg

Vitamin D 0mcg •

*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
Potassium		3,500mg	3,500mg
Total Carbs.		300g	375g
Dietary Fiber		25g	30g

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

Ingredients

Cream of Tartar

Each Specifications

GTIN	00052100324128	Each Gross Weight	1.72 LB
UPC	052100324128	Each Net Weight	1.56 LB
Pack Size	1 / 25OZ	Each L,W,H	3.75 IN, 2.65 IN, 8 IN
		Cube	0.05 CF
Tie x High	26 x 5		

Preparation and Cooking

No preparation necessary. McCormick Culinary Cream of Tartar is ready to use in a variety of baked goods. Use the top to dispense as little or as much as you desire with our convenient shaker or spoon dispensing options.

Serving Suggestions

Mccormick Culinary Cream of Tartar is ideal for: • Stabilizing egg whites for soufflés and meringues • Leavening cakes when combined with baking soda • Toasted sesame seed cookies • Maintaining fresh bright color of vegetables when added to boiling water • Stabilizing whipped cream for coffee drinks • Angel food cake with chocolate and strawberry ganache

Packaging and Storage

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/Diet Claims: Kosher YES-K, Halal