



## 900223210 - MCCORMICK CULINARY CAJUN SEASONING 18 OZ

McCormick Culinary Cajun Seasoning brings the authentic, spicy flavors of southern Louisiana to any recipe: • McCormick Culinary Cajun Seasoning features an intricate blend of premium spices like garlic, onion, paprika and red pepper. • Blended especially for chefs, McCormick Culinary Cajun Seasoning delivers the zesty heat authentic to southern Louisiana, providing superior performance, flavor and aroma in any dish. • McCormick Culinary Cajun Seasoning is kosher and made 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 6/18 oz. containers in a case. 18 oz. containers are an essential in any chef's collection and can be added to a seafood buffet for customization on the spot • McCormick Culinary Cajun Seasoning is a classic mix of seasonings especially made to enhance Louisiana favorites like catfish, crawfish, jambalaya, gumbo and po' boys.

Brand: McCormick®



### Nutrition Facts

Serving Size 0.8g (0.8g)  
Servings Per Container: 638

#### Amount Per Serving

Calories 0

#### % Daily Value\*

|                              |    |
|------------------------------|----|
| <b>Total Fat</b> 0g          | 0% |
| Saturated Fat 0g             | 0% |
| Trans Fat 0g                 |    |
| <b>Cholesterol</b> 0mg       | 0% |
| <b>Sodium</b> 60mg           | 3% |
| <b>Potassium</b> 0mg         | 0% |
| <b>Total Carbohydrate</b> 0g | 0% |
| Dietary Fiber 0g             | 0% |
| Sugars 0g                    |    |
| <b>Protein</b> 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 |
| Total Carbs.  |           | 300g    | 375g    |
| Dietary Fiber |           | 25g     | 30g     |

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

### Ingredients

Ingredients: Garlic, Spices (Including Paprika, Oregano, Red Pepper), Salt And Onion.

### Case Specifications

|            |                |                   |                        |
|------------|----------------|-------------------|------------------------|
| GTIN       | 10052100010707 | Case Gross Weight | 8.07 LB                |
| Pack Size  | 6 / 18OZ       | Case Net Weight   | 6.75 LB                |
|            |                | Case L,W,H        | 8.44 IN, 8 IN, 8.31 IN |
| Tie x High | 26 x 5         | Cube              | 0.33 CF                |

### Preparation and Cooking

**Pan Fry:** The flavors of the Louisiana bayou country come to life in this spicy- hot blend of peppers, onion, garlic and herbs.

**Ready To Eat:** No preparation necessary. McCormick Culinary Cajun Seasoning is ready to use to flavor chef-inspired recipes. 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® Cajun Seasoning adds authentic Cajun flavor to: • Blackened catfish and salmon over dirty rice and bean • Burgers stacked with andouille sausage and pepper jack cheese • Muffuletta sandwiches with chorizo and porchetta, artichoke hearts and assorted olives • Red beans and rice and upscale gumbo with chicken and sausage • Sprinkle on steak fries for the taste of Louisiana

### Packaging and Storage

McCormick Culinary Cajun Seasoning has a shelf life of 720 days when tightly closed and stored 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 when dispensing to maintain 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 YES-K, Halal