



## 900223195 - MCCORMICK CULINARY CARIBBEAN JERK SEASONING 18 OZ

McCormick Culinary Caribbean Jerk Seasoning delivers the authentic taste of island cooking: • McCormick Culinary Caribbean Jerk Seasoning features a consistent, even blend of ground red and black pepper, thyme and allspice. • Blended especially for chefs, McCormick Culinary Caribbean Jerk Seasoning delivers a vibrant and spicy flavor and exceptional texture that's authentic to the Caribbean. • McCormick Culinary Caribbean Jerk 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. Our 16 oz. size is the optimal for any back-of-house pantry. • Rub Caribbean Jerk Seasoning onto meat before grilling, roasting or frying or add to marinades to incorporate into Caribbean-inspired recipes. • McCormick chefs rate Caribbean Jerk Seasoning as an essential for a core pantry of spices and seasonings.

Brand: McCormick®



### Nutrition Facts

Serving Size 0.7g (0.7g)  
Servings Per Container: 729

#### Amount Per Serving

Calories 0

#### % Daily Value\*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 115mg 5%

Potassium 0mg 0%

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
Total Carbs.		300g	375g
Dietary Fiber		25g	30g

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

### Ingredients

Ingredients: Salt, Spices (Including Red Pepper), Dextrose, Caramel Color, Chives & Sulfiting Agents.

### Case Specifications

GTIN	10052100010653	Case Gross Weight	8.10 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:** Use McCormick Caribbean Jerk Seasoning to create your own "Island" Flavors! Add 1 tablespoon per quart of prepared salsa for a Caribbean version of this favorite snack. Also great as a Sauce Carribe by adding 2 tablespoons per quart of brown sauce and adding 1/2 cup of cream of coconut. Serve with a grilled steak or pork chop for an island entre.

**Ready To Eat:** No preparation necessary. McCormick Culinary Caribbean Jerk Seasoning is ready to use in favorite Caribbean-inspired recipes on any menu. 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® Caribbean Jerk Seasoning adds a kick to: • Jerk chicken tacos with creamy ginger sauce and pineapple mango Pico de Gallo • Chicken wraps combining rice, black beans, cheddar, roasted pineapple salsa, romaine & spicy jerk sauce • Traditional Jamaican Jerk Chicken served with a sweet mango salsa • Jerk seasoned burgers with mango slaw • Mahi Mahi tacos cilantro and pineapple chutney

### Packaging and Storage

McCormick Culinary Caribbean Jerk 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