



## 901572467 - MCCORMICK CULINARY MOROCCAN SEASONING BLEND 16 OZ

McCormick Culinary Moroccan Seasoning (aka Ras El Hanout) quickly and easily adds a North African flair your patrons seek on menus: -McCormick Culinary Moroccan Seasoning features an adventurous blend of cinnamon, cumin, black and red peppers and turmeric for a refined, burnt-orange coloring and earthy, lively flavor in recipes. -Blended especially for chefs, Moroccan Seasoning is pre-mixed for ultimate convenience and labor savings and brings versatility and consistency to culinary creations. -McCormick Culinary Moroccan Seasoning 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 6/16 oz. containers per case. Our 16 oz. size is perfect for customizing recipes back of house. -Moroccan Seasoning gives a North African flavor flare to signature vinaigrette dressings, to coat wings or shrimp and for seasoning chicken or lamb kabobs.

Brand: McCormick®



## Nutrition Facts

906 servings per container

**Serving size** 0.5g (0.5g)

**Amount per serving**

**Calories** 0

**% Daily Value\***

**Total Fat** 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 0mg **0%**

**Total Carbohydrate** 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

**Protein** 0g

Vitamin D 0mcg 0% • Calcium mg 0%

Iron mg 0% • Potassium 0mg 0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## Ingredients

Ingredients: Spices (Including Cinnamon, Cumin, Coriander, Ginger, Cardamom, Black Pepper, White Pepper, Red Pepper), Paprika And Turmeric.

## Case Specifications

GTIN	10052100046133	Case Gross Weight	7.32 LB
Pack Size	6 / 16OZ	Case Net Weight	6 LB
Shelf Life		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

No preparation necessary. McCormick Culinary Moroccan Seasoning is ready to use to shake on vivid global flavor and color in a variety of contemporary 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 Moroccan Seasoning adds a distinctively pungent and warm flavor to: -Salmon miso ramen bowl with six-minute egg -Lamb and chicken brochettes over couscous with eggplant ragout -Roasted red pepper hummus with fire roasted naan -Moroccan seasoned lamb burgers with Greek yogurt and pickled red onions -Loaded sweet potato fries topped with tomato, garlic and onion spiced lentils -Spaghetti alla puttanesca with seasoned Italian meatballs, crushed red pepper, capers and shaved Parmesan

## Packaging and Storage

McCormick Culinary Moroccan 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 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, Sesame seeds or Sesame seed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives

**Nutritional Claims:** Kosher