

# 901572468 [EA] - MCCORMICK CULINARY JAPANESE 7 SEASONING BLEND 16.5 OZ

McCormick Culinary Japanese Seven Spice Seasoning (aka shichimi togarashi) explodes with umami-like flavor: -McCormick Culinary Japanese Seven Spice Seasoning blends seven distinctive spices including chilies, nori flakes, orange peel and sesame seed for a spicy, herbal-citrusy combination of flavors. -Blended especially for chefs, McCormick Culinary Japanese Seven Spice Seasoning offers an exceptional, labor-saving pre-blended option for chefs to easily create robust recipes with global appeal. -McCormick Culinary Japanese Seven Spice 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 6/16.5 oz. containers per case. Our 16.5 oz. size is perfect for back-of-house recipe customization. -McCormick Culinary Japanese Seven Spice Seasoning adds bold flavor and bright color to dips, dressings, broths, rice and grilled foods.



Brand: McCormick®

# **Nutrition Facts**

934 servings per container

Serving size 0.5g (0.5g)

#### **Amount per serving**

# **Calories**

0

Calcium 0%

Potassium 0mg 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	

Nutritional/Diet Claims: Kosher YES-K

\* 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

Vitamin D 0mcg 0%

Iron 0%

advice.

# Ingredients

Ingredients: Red Pepper, Orange Peel, Black Sesame Seed, Sesame Seed, Szechuan Pepper, Nori Flakes (Seaweed), Ginger, Chili Pepper & Ancho Chili Pepper.

### **Each Specifications**

GTIN	00052100046143	Each Gross Weight	1.18 LB
UPC	052100046143	Each Net Weight	1.03 LB
Pack Size	1 / 16.5OZ	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 Japanese Seven Spice Seasoning is ready to use to give recipes signature flavor and broad appeal with spicy, citrusy notes and vivid color. 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 Japanese Seven Spice Seasoning provides an authentic burst of flavor to: -Seared Ahi tuna with papaya mustard sauce and jasmine rice -7 spice roasted chicken rice bowl with edamame, roasted sweet potatoes and brown rice -Grilled calamari garnished with toasted sesame seeds and charred scallions -Umami salad with kale, brown rice, edamame, cucumber, cabbage and carrots with 7 spice ginger miso dressing -Edamame hummus with pickled vegetables and smashed avocado on toasted rye -Rising Sun chicken wings with 7 spice dipping sauce

#### **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**

#### CONTAINS:

Sesameseeds or Sesameseed Derivatives

#### FREE FROM:

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