



## 957189 [EA] - MCCORMICK CULINARY JUNIPER BERRIES 11 OZ

McCormick Culinary Juniper Berries give a level of sophistication to chef-inspired recipes: • McCormick Culinary Juniper Berries delivers a distinctive, spicy pine aroma and sweet resinous flavor profile • Sourced especially for chefs, McCormick Culinary Juniper Berries are sourced with quality in mind to elevate recipes with distinguished taste that's eminent in Swedish, German and Italian cuisines. • McCormick Culinary Juniper Berries have no added MSG. • Our global sourcing enables unparalleled control and understanding of our supply chain, ensuring every product delivers a pure and consistent flavor. • There are 6/11 oz. containers per case. Our 11 oz. bottle featuring a shaker cap is perfect for back of house use and easy recipe customization. • McCormick Culinary Juniper Berries goes beyond a flavoring for gin and makes a perfect complement to savory meat dishes and seafood as well as parfaits, oatmeal, beverages and desserts.

Brand: McCormick®



### Nutrition Facts

Serving Size 0.5g (0.5g)  
Servings Per Container: 624

#### 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 10mg 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
Potassium		3,500mg	3,500mg
Total Carbs.		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

### Ingredients

Juniper Berries

### Each Specifications

GTIN	00052100571898	Each Gross Weight	0.84 LB
UPC	052100571898	Each Net Weight	0.69 LB
Pack Size	1 / 11OZ	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

**Bake:** Juniper Berries provide the flavoring found in gin. The Berries may be used whole or crushed to give a spicy, pine aroma and a sweet, resinous flavor.

**Ready To Eat:** No preparation necessary. McCormick Culinary Juniper Berries are ready to use to flavor protein dishes, desserts and beverages. Dispense as little or as much as you desire with our convenient shaker or spoon dispensing options.

### Serving Suggestions

McCormick Culinary Juniper Berries adds exotic flavor to: • Lemon juniper curd with ice cream topped and thyme crumble • Juniper latte with steamed milk infused with a syrup made with juniper berries, sage and mandarin • House-made sauerkraut and pickled vegetables • Fermented juice for use in craft cocktails • Cured salmon with juniper berry rub

### 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, Sesame seeds or Sesame seed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives

**Nutritional/Diet Claims:** Kosher YES-K