



932429 [EA] - MCCORMICK CULINARY OREGANO LEAVES 5 OZ

McCormick Culinary is our essential collection of premium spices, herbs, and seasonings, specially made for chefs. Our global sourcing team enables unparalleled control and understanding of our supply chain, ensuring every McCormick Culinary product delivers a pure and consistent flavor, dish after dish, and service after service.

Brand: McCormick®



Nutrition Facts

Serving Size 0.3g (0.3g)
Servings Per Container: 470

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 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

Oregano Leaves

Each Specifications

GTIN	00052100302041	Each Gross Weight	0.47 LB
UPC	052100302041	Each Net Weight	0.31 LB
Pack Size	1 / 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

The Mediterranean variety of Oregano is closely related to marjoram and is very similar in physical appearance. As a dry product - it is not a subtle product and should be used with care. Oregano goes well with tomatoes and is a natural with any tomato dish.

Serving Suggestions

While frequently associated with Pizza or other Italian style dishes - Mediterranean Oregano can be found in many tomato based sauces and other Try it sprinkled on baked potatoes, green beans or egg salad recipes.

Product Features and Benefits

- Peppery bite and a sweet, slightly minty aroma
- McCormick Oregano Leaves are carefully selected for robust flavor
- Popular in Italian and Mediterranean cuisines
- A classic in tomato-based recipes like pizza or pasta sauce and minestrone

Packaging and Storage

Spices should be stored in a cool, dry place. They should be protected from flavor loss and moisture by making sure containers are tightly closed when not in use. Avoid exposure to heat, humidity, moisture, and direct sunlight or fluorescent light to retain flavor and color.

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/Diet Claims: Kosher YES-K, Halal