



## 932583 [EA] - MCCORMICK CULINARY THYME LEAVES 6 OZ

McCormick Culinary Thyme Leaves offer delicate flavor and outstanding versatility: • McCormick Culinary Thyme Leaves showcase gentle flavor that's a bit earthy and warm with lemony, minty tones. • Sourced especially for chefs, McCormick Culinary Thyme Leaves are carefully selected to ensure optimal quality and performance with exceptional flavor and added visual interest. • McCormick Culinary Thyme Leaves are 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 6/6 oz. containers per case. Our 6 oz. size fits in perfectly with any operation's spices and seasonings collection. • McCormick Culinary Thyme Leaves bring distinctive taste to soups, meat and seafood entrées and mashed potatoes. • Our chefs rate McCormick Culinary Thyme Leaves a must-have, ideal pantry item for the flavor-obsessed chef.

Brand: McCormick®



### Nutrition Facts

Serving Size 0.3g (0.3g)  
Servings Per Container: 567

#### 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 2mg

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

Thyme Leaves

### Each Specifications

GTIN	00052100325835	Each Gross Weight	0.53 LB
UPC	052100325835	Each Net Weight	0.38 LB
Pack Size	1 / 6OZ	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:** McCormick Thyme's sharp, aromatic flavor adds warmth and pungency to many dishes. Use Thyme leaves with parsley flakes to make an Herb spread for baked french bread.

**Ready To Eat:** No preparation necessary. McCormick Culinary Thyme Leaves are ready to use to enhance the flavor profile in a variety of 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 Thyme Leaves add a distinctive warm flavor to: • Grilled salmon dusted with coarsely ground lemon peel, basil, rosemary and thyme served over angel hair pasta, tossed with fresh garlic • Dry aged NY Strip with house made thyme garlic butter, hand cut fries and spinach souffle • Lobster cobb salad with romaine and arugula tossed in a lemon thyme vinaigrette • Blackened shrimp and grits seasoned with garlic and thyme and served with grilled asparagus • Chicken pot pie with buttery peas and thyme • Lemon thyme chicken tenders with aioli 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

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