

# 900664386 - MCCORMICK CULINARY MEDITERRANEAN SPICED SEA SALT 13 OZ

McCormick Culinary® Mediterranean Spiced Sea Salt gives dishes a bright, robust flavor: • McCormick Culinary Mediterranean Spiced Sea Salt is made with premium sea salt and the supreme blend of real Mediterranean and Italian flavors including garlic, basil and oregano. • Blended especially for chefs, McCormick Culinary Mediterranean Spiced Sea Salt is crafted to deliver enhanced flavor beyond traditional sea salt, bringing superior taste and colorful appearance to recipes. • McCormick Culinary Mediterranean Spiced Sea Salt 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 6/13 oz. containers per case. Our 13 oz. size is the perfect addition to any back of house pantry. • McCormick Culinary Mediterranean Spiced Sea Salt adds consistent, hearty flavor and visual appeal to eggs and poultry, soups and salads, pasta dishes and more.



Brand: McCormick®

## **Nutrition Facts**

Serving Size 0.9g (0.9g) Servings Per Container: 409

#### Amount Per Serving

#### Calories 0

	% Daily Value*
Total Fat <sup>0</sup> g	0%
Saturated Fat 0g	0%
Trans Fat 0 g	
Cholesterol 0mg	0%
Sodium 260mg	11%
Potassium 0mg	0%
Total Carbohydrate <sup>0</sup> g	0%
Dietary Fiber 0g	0%
Sugars <sup>0</sup> g	
Protein <sup>0</sup> g	

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		25g	30g
Fiber		23 <u>9</u>	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Nutritional Claims: Kosher YES-K

### Ingredients

Ingredients: Sea Salt, Garlic, Spices (Including Oregano And Basil), Lemon Peel, Red Bell Pepper, Red Pepper & Natural Flavor.

### **Case Specifications**

GTIN	10052100020416	Case Gross Weight	5.75 LB
Pack Size	6 / 13OZ	Case Net Weight	4.88 LB
		Case L,W,H	6.88 IN, 6.38 IN, 6.75 IN
Tie x High	41 x 6	Cube	0.17 CF

### **Preparation and Cooking**

Pan Fry: Use McCormick® Mediterranean Style Spiced Sea Salt to bring a unique range of spices that include including garlic, basil, oregano, lemon peel, red bell pepper and a hint of red pepper heat

**Ready To Eat:** No preparation necessary. McCormick Culinary® Mediterranean Spiced Sea Salt is ready to use to add robust flavor to a variety of menu items from appetizers to seafood and lamb entrées. 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® Mediterranean Spiced Sea Salt adds a robust savory flavor to: • Mediterranean lentil soup with caramelized onions and carrots • Moroccan citrus chicken served over turmeric rice • Wild-caught cod topped with fresh mushrooms, Roma tomatoes, fresh spinach, and capers sautéed in a lemon herb sauce • Omelets filled with turkey sausage, sweet red onions, summer squash, zucchini, tender red bell peppers, cremini mushrooms, spinach and Feta • Mediterranean crab and parmesan dip served with garlic toast, crispy panko crusted artichokes, and zucchini fries • Tuscan lamb chops with mint bourbon demi-glace and roasted fingerling potatoes

### **Packaging and Storage**

McCormick Culinary® Mediterranean Spiced Sea Salt has a shelf life of 720 days when stored tightly closed 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, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives