



937010 - MCCORMICK CULINARY SOUTHWEST SEASONING 18 OZ

McCormick Culinary® Southwest Seasoning provides the authentic, smoky heat and flavor of the Southwest: • McCormick Culinary Southwest Seasoning offers an exciting blend of premium spices including cumin, sweet bell peppers, onion, garlic, hot peppers and jalapeños. • Blended especially for chefs, McCormick Culinary Southwest Seasoning is crafted to bring a fiery red color and powerful flavor and heat to recipes, with consistent performance every time. • McCormick Culinary Southwest 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 6/18 oz. containers per case. Our 18 oz. size is a perfect addition to your spice collection for use back of house for customizing recipes on the spot. • McCormick Culinary Southwest Seasoning is essential in Tex-Mex recipes, grilled meat and seafood, salsa or chili for bold flavor and spice.

Brand: McCormick®



Nutrition Facts

Serving Size 0.5g (0.5g)
Servings Per Container: 1020

Amount Per Serving

Calories 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 25mg 1%

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

Ingredients: Spices, Onion, Dextrose, Salt, Yellow Corn Flour, Garlic, Red Bell Pepper, Silicon Dioxide (To Make Free Flowing), Red Pepper, Citric Acid, Jalapeno Pepper, Extractives of Paprika & Natural Flavor.

Case Specifications

GTIN	10052100370108	Case Gross Weight	8.10 LB
Pack Size	6 / 18OZ	Case Net Weight	6.75 LB
		Case L,W,H	8.44 IN, 8 IN, 8.31 IN
Tie x High	26 x 5	Cube	0.33 CF

Preparation and Cooking

Bake: McCormick Southwest Seasoning blends the earthy flavor of cumin, spices, onions and garlic to produce the perfect flavor of the Southwest. Try it as a topical application on your burgers or even pizza!

Ready To Eat: No preparation necessary. McCormick Culinary® Southwest Seasoning is ready to use for a bold kick of flavor and heat. 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® Southwest Seasoning adds punch to: • Grilled honey garlic marinated flank steak • Steak breakfast burritos with eggs, fire roasted vegetables, potatoes and pepper jack cheese • Tequila-lime jumbo shrimp skewers over Tex-Mex rice pilaf with fresh pico de gallo • Angus steak chili with beans, tomatoes, peppers, onions and mild green chilies • Grilled shrimp over field greens with avocado, diced tomato and roasted corn and black bean salsa

Packaging and Storage

McCormick Culinary® Southwest Seasoning 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

Nutritional Claims: Kosher YES-K