# 901572605 - MCCORMICK CULINARY PERUVIAN SEASONING BLEND 24 OZ

McCormick Culinary Peruvian Seasoning adds a unique, savory heat to recipes: -McCormick Culinary Peruvian Seasoning blends the warm spiciness of cumin, paprika and chili pepper with a flavorful punch of garlic and subtle lime finish for balanced heat and noticeable aromatic quality. -Blended especially for chefs, McCormick Culinary Peruvian Seasoning brings a global spirit to contemporary menus and is pre-mixed for back- of-house convenience and labor savings while giving your menu an exotic twist of flavor. -McCormick Culinary Peruvian 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 6/24 oz. containers per case. Our 24 oz. size is great to have on hand to customize recipes on the spot. -Use McCormick Culinary Peruvian Seasoning on lamb, chicken bowls, plantains, roasted vegetables or in a signature house-made dipping sauce.

Brand: McCormick®

# Nutrition Facts

971 servings per container

**Serving size** 0.7g (0.7g)

**Amount per serving**

## Calories 0

| | % Daily Value* |
|---|---|
| **Total Fat** 0g | **0%** |
| Saturated Fat 0g | **0%** |
| *Trans* Fat 0g | |
| **Cholesterol** 0mg | **0%** |
| **Sodium** 90mg | **4%** |
| **Total Carbohydrate** 0g | **0%** |
| Dietary Fiber 0g | **0%** |
| Total Sugars 0g | |
| Includes 0g Added Sugars | **0%** |
| **Protein** 0g | |

| | | | |
|---|---|---|---|
| Vitamin D 0mcg 0% | • | Calcium mg 0% | |
| Iron mg 0% | • | Potassium 0mg 0% | |

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**Nutritional Claims:** Kosher

## Ingredients

Ingredients: Salt, Spices (Including Chili Pepper, Paprika, Cumin, Black Pepper), Garlic, Cane Sugar, Tamari Soy Sauce (Soybean, Corn Maltodextrin, Salt), High Fructose Corn Syrup Solids, Lime Juice Powder, Silicon Dioxide (To Make Free Flowing) And Lime Oil.

## Case Specifications

| | | | |
|---|---|---|---|
| **GTIN** | 10052100048748 | **Case Gross Weight** | 10.32 LB |
| **Pack Size** | 6 / 24OZ | **Case Net Weight** | 9 LB |
| **Shelf Life** | | **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

No preparation necessary. McCormick Culinary Peruvian Seasoning is ready to use to bring a distinctively warming flavor to Peruvian dishes and beyond. 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 Peruvian Seasoning adds a pleasant heat and refined aromatic quality to: -Lentil soup with carrots, celery, and crushed tomatoes -Honey glazed Peruvian seasoned plantains with spit roasted chicken -Andean ruby red trout and roasted purple fingerling potatoes with romesco salsa -Peruvian chicken wings with Aja avocado ranch dipping sauce -Chicken soup with serrano chilis, corn, red bell pepper and cilantro -Roasted rack of lamb with a Peruvian-herb paste with roasted asparagus and mushroom risotto -Quinoa salad with cucumbers, cubed queso fresco, red onion, tomatoes, avocado, kalamata olives and fresh cilantro -Potatoes with spicy cream sauce made with feta cheese, evaporated milk, chopped jarred aji amarillo peppers, lime juice and garlic

## Packaging and Storage

McCormick Culinary Peruvian Seasoning has a shelf life of 720 days when tightly closed and stored 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

CONTAINS:
Soybeans or Soybean Derivatives

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, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives