

10052100323180 - McCormick Culinary Whole Cumin Seed, 16.0 oz

ROBUST FLAVOR PROFILE: McCormick Culinary Whole Cumin Seed offers a robust flavor profile, creating an earthy flavor and intense aroma; cumin infuses a warmth that conveys bittersweet notes; toasting achieves maximum flavor. PREMIUM WHOLE CUMIN SEEDS: Sourced using the highest-quality whole cumin seeds to ensure superior taste and performance when mixing an array of recipes; se...



MARKETING

McCormick Culinary Whole Cumin Seed delivers unmatched quality for consistent flavor and aroma: • McCormick Culinary Whole Cumin Seed features a distinctive flavor profile with an intense aroma and musty, earthy flavor. • Sourced especially for chefs, McCormick Culinary Whole Cumin Seeds are carefully selected to bring superior quality and performance to every chef-inspired recipe. • McCormick Culinary Whole Cumin Seed 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 6/16 oz. containers per case. Our 16 oz. shaker is a convenient size to ha...



Nutrition Facts

906 Servings per container

Serving Size 0.5 Gram

Amount Per Serving
Calories 0

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 0 mg 0%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 10 mg 0%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code		GTIN			Pack Description		
932318		10052100323180					
Brand		Brand Owner			GPC Description		
McCormick Culinary		McCormick & Company, Inc.			Herbs/Spices (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin		Kosher	Child Nutrition	
7.352 LBR	6 LBR	No	United States		Undeclared	No	
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
8.438 INH	8 INH	8.313 INH	0.325 FTQ	x	1440 Days	50 FAH / 80 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant			Regulation Restrictions and Descriptors	
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE			NOT_COVERED_BY_FTL	

HANDLING SUGGESTIONS



McCormick Culinary Cumin Seed has a shelf life of 1,440 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 when dispensing to maintain product integrity.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - INII

Peanuts - INII

Eggs - INII

Tree - INII

Soybean - INII

Fish - INII

Wheat - INII

Shellfish - NI

Sesame - INII

Crustaceans - INII

INGREDIENTS



Cumin

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PREPARATION & COOKING SUGGESTIONS



No preparation necessary. McCormick Culinary Cumin Seed is ready to use in any ethnic-inspired dish from Indian to Moroccan cuisines. 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 Whole Cumin Seed adds distinctive flavor to: • Burritos with cilantro rice, black beans, avocado and fire roasted red peppers • Cheese enchiladas topped with chili gravy loaded with garlic, chili powder and oregano • Creamy bean soups with thyme • House-made roasted red pepper hummus • Spicy Indian curry to flavor soups, stews, sauces, marinades, meat and vegetables

MORE INFORMATION



Website : <https://www.mccormickforchefs.com/en-us/contact-us-gateway>, Telephone : 1-800-322-SPICE