

10052100329816 - McCormick Culinary Ground Ancho Chile Pepper,...

SWEET MILD HEAT: McCormick Culinary Ground Ancho Chile Pepper is a spice with a fruity flavor and hints of earthiness; adds mild heat to dishes for consistent, unmatched flavor. PREMIUM ANCHO CHILES: Starts with careful sourcing and perfectly drying authentic ancho chile peppers that are then finely and uniformly ground into a powdery texture for optimal performance. MADE FOR C...



MARKETING

McCormick Culinary Ground Ancho Chile Pepper delivers superior quality and uniqueness to recipes: • McCormick Culinary Ground Ancho Chile Pepper offers a sweet fruity, yet earthy flavor and milder heat. • Sourced especially for chefs, McCormick Culinary Ground Ancho Chile Pepper starts with careful sourcing and perfectly drying authentic ancho chile peppers that are then finely and uniformly ground into a powdery texture for optimal performance. • McCormick Culinary Ground Ancho Chile Pepper 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 in a case. Our 16 oz. size...

Nutrition Facts

647 Servings per container	
Serving Size	0.7 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 0 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	
932981		10052100329816			
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
7.354 LBR	6 LBR	No	United States	Undeclared	No
Shipping					
Length	Width	Height	Volume	TlxHI	Shelf Life
8.438 INH	8 INH	8.313 INH	0.325 FTQ	x	720 Days
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 Ground Ancho Chile Pepper 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

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

ANCHO CHILE PEPPERS, AND SILICON DIOXIDE (ADDED TO MAKE FREE FLOWING).

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PREPARATION & COOKING SUGGESTIONS



No preparation necessary. McCormick Culinary Ground Ancho Chile Pepper is ready to use in a variety of recipes for that extra kick. 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 Ground Ancho Chile Pepper adds a mild kick to:

- Fresh, seasoned angus burger topped tortilla crisps, guacamole pico de gallo, melted cheese, and ancho chile lime crema
- Spicy shrimp salad Ancho chile shrimp and fresh avocado over a tossed blend of crisp lettuce and cabbage, cheddar cheese, fresh pico de gallo, crispy tortilla strips, cilantro, and a spicy chipotle dressing
- Chili cheese fries topped with cheddar cheese sauce and a smoked and slow braised beef chili with ancho and chile de arbol peppers
- Shrimp fajitas with ancho butter
- Ancho-rubbed salmon served with mashed potatoes and fire-roasted vegetables
- Cilantro lime rice bowl with chicken strips tossed in ancho lime sauce, pico de gallo, handcrafted guacamole and a squeeze of fresh lime

MORE INFORMATION



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