

10052100324248 - McCormick Culinary Ground Mustard, 1.0 lb

SHARP, TANGY FLAVOR: Delivers a signature sharp, tangy flavor and fresh aroma. MADE FROM PREMIUM MUSTARD SEEDS: Crafted using the highest-quality, carefully sourced mustard seeds for optimal flavor and consistent texture. PERFECT FOR CHEFS: Made especially for chefs and comes recipe-ready, so you can easily mix up dishes ranging from deviled eggs to a glaze for ham. 16 OUNCE CO...



MARKETING

McCormick Culinary Ground Mustard adds versatile flavor for broad appeal: • McCormick Culinary Ground Mustard features a unique, sharp and tangy mustardy taste. • Sourced especially for chefs, McCormick Culinary Ground Mustard begins with carefully sourced mustard seeds, before grinding into a soft powder for consistent texture and optimal performance every time. • McCormick Culinary Ground Mustard 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. size is recipe-ready and perfect for customizing recipes back of house. • McCorm...



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 5 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		
932424		10052100324248			6/1 lb		
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		Yes	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
8 INH	8.438 INH	8.313 INH	0.325 FTQ	26x5	730 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 Ground Mustard has a shelf life of 1,080 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



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



GROUND MUSTARD

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PREPARATION & COOKING SUGGESTIONS



Do not use if cap shrink wrap is missing.

SERVING SUGGESTIONS



McCormick Culinary Ground Mustard adds tangy flavor to:

- House-made nacho cheese sauce with cumin, chili powder, vinegar and shredded cheese
- Deviled eggs with chives and crumbled Applewood bacon
- Spice rub for barbecued chicken with sea salt, peppercorns, garlic powder and brown sugar
- Sweet hot dipping sauce for oven baked pub pretzels
- Italian dressing with oil, wine, thyme, garlic powder, oregano and parsley

MORE INFORMATION



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