

10052100010776 - McCormick Culinary Bayou Cajun Seasoning, 21....

AUTHENTIC BAYOU FLAVOR: Cajun seasoning adds a burst of bold, zesty flavor, perfect for mixing up all kinds of classic bayou recipes. BALANCED BLEND: Contains a balanced blend of premium spices like paprika, red pepper, garlic and onion. PERFECT FOR ALL YOUR CAJUN NEEDS: Easily create authentically flavored Cajun favorites like gumbo, jambalaya, catfish, crawfish and po'boys. S...



MARKETING

McCormick Culinary Bayou Cajun Seasoning brings the authentic, exciting flavors of southern Louisiana to any recipe: • McCormick Culinary Bayou Cajun Seasoning features an even blend of premium, aromatic spices like garlic, onion, paprika and red pepper. • Blended especially for chefs, McCormick Culinary Bayou Cajun Seasoning gives recipes a unique flavor profile and the zesty kick that's true to the Bayou. • McCormick Culinary Bayou Cajun Seasoning is kosher and made with no added MSG. • Our global sourcing enables unparalleled control and understanding of our supply chain, ensuring every product delivers a pure and consistent flavor. • There are 6/21 oz. containers in a case. Our 21 oz. shakers belong in your back-of-...



Nutrition Facts

744 Servings per container	
Serving Size	0.8 g
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 60 mg	3%
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		
900223217		10052100010776					
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	
9.232 LBR	7.878 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	720 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 Bayou Cajun 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. Dry measuring cups or spoons should always be used to maintain the integrity of the product.

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



Garlic, Spices, Salt, Onion, Paprika and Red Pepper.

10052100010776 - McCormick Culinary Bayou Cajun Seasoning, 21....

AUTHENTIC BAYOU FLAVOR: Cajun seasoning adds a burst of bold, zesty flavor, perfect for mixing up all kinds of classic bayou recipes. BALANCED BLEND: Contains a balanced blend of premium spices like paprika, red pepper, garlic and onion. PERFECT FOR ALL YOUR CAJUN NEEDS: Easily create authentically flavored Cajun favorites like gumbo, jambalaya, catfish, crawfish and po'boys. S...

PREPARATION & COOKING SUGGESTIONS

No preparation necessary. McCormick Culinary Bayou Cajun Seasoning is ready to use before or after cooking. 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 Bayou Cajun Seasoning adds Cajun-inspired flavor to: • Smoked brisket, waffle fries topped with white cheddar cheese and hot giardiniera • Shrimp etouffee served over rice with a side of crusty bread and butter • Jambalaya rice bowls with shrimp and sausage • Shrimp po'boy sandwiches served with Zatarains creole mustard • Blackened fish or chicken with Cajun-roasted vegetables and sweet potato fries.

MORE INFORMATION

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