

10052100323128 - McCormick Culinary Ground Turmeric, 16.0 oz

ROBUST FLAVOR: McCormick Culinary Ground Turmeric showcases a peppery, spicy aroma with a bitter, pungent taste and adds visual appeal to a variety of dishes. FEEL GOOD INGREDIENTS: This ground turmeric is Kosher with no MSG added, so you can feel confident using it to prepare dishes for all your guests. VIBRANT COLOR: Sourced especially for chefs, McCormick Culinary Ground Tur...



MARKETING

McCormick Culinary Ground Turmeric adds bright, visual appeal and distinguishing flavor: • McCormick Culinary Ground Turmeric showcases a peppery, spicy aroma with a bitter, pungent taste. • Sourced especially for chefs, McCormick Culinary Ground Turmeric gives recipes outstanding, impactful color and unmatched flavor in a convenient, uniformly ground format. • McCormick Culinary Ground Turmeric 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 fits in perfectly with any chef's spices and seasonings collection. • McCorm...

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
932312		10052100323128				
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	
7.324 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	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 Ground Turmeric has a shelf life of 720 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

Eggs - INII

Soybean - INII

Wheat - INII

Sesame - INII
- Peanuts - INII

Tree - INII

Fish - INII

Shellfish - NI

Crustaceans - INII

Nutrition Facts

566 Servings per container

Serving Size	0.8 Gram
Amount Per Serving	
Calories	0
% Daily Value*	
Total Fat	0 g0%
Saturated Fat	0 g0%
Trans Fat	0 g
Cholesterol	0 mg0%
Sodium	0 mg0%
Total Carbohydrates	1 g0%
Dietary Fiber	0 g0%
Total Sugars	0 g
Includes 0 g Added Sugars	0%
Protein	0 g
Vitamin D	0 mcg0%
Calcium	0 mg0%
Iron	0.4 mg2%
Potassium	20 mg0%

* 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.

INGREDIENTS

GROUND TURMERIC

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PREPARATION & COOKING SUGGESTIONS



Do not use if cap shrink wrap is missing.

SERVING SUGGESTIONS



Mccormick Culinary Ground Turmeric adds rich color and the scent of orange and ginger to: • Spicy fried cauliflower with ginger and garam masala • Tempeh Summer rolls with kale, quinoa and chili flakes • Chocolate banana shakes with roasted pistachios and sweet dates • Golden café latte with ginger and honey • Malay curry with beef, onion, garlic and kaffir lime

MORE INFORMATION



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