

## 681152 - MCCORMICK CULINARY GARLIC POWDER 21 OZ

McCormick Culinary is our essential collection of premium spices, herbs, and seasonings, made for chefs. Our global sourcing team enables unparalleled control and understanding of our supply chain, ensuring every McCormick Culinary product delivers a pure and consistent flavor, dish after dish, and service after service.



## MARKETING



## PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
900223224	681152	10052100010837	6 x 21 OZ

Brand	Brand Owner	GPC Description
MCCORMICK	McCormick & Company Inc.	Herbs/Spices (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
9.203 LBR	7.878 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8.438 INH	8.688 INH	7.563 INH	0.321 FTQ	26x5	720 Days	50 FAH / 80 FAH

## ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soy - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - NI

## HANDLING SUGGESTIONS



Spices should be stored in a cool, dry place. They should be protected from flavor loss and moisture by making sure containers are tightly closed when not in use. Avoid exposure to heat, humidity, moisture, and direct sunlight or fluorescent light to retain flavor and color.

## MORE INFORMATION



Telephone : 1-800-322-SPICE

## Nutrition Facts

762 Servings per container

**Serving Size** 0.78g

**Amount Per Serving**

**Calories** 0

% Daily Value\*

**Total Fat** 0 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

**Cholesterol** 0 mg 0%

**Sodium** 0 mg 0%

**Total Carbohydrates** 1 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%

Iron 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.

## SERVING SUGGESTIONS



Use 1/8 to 1/4 teaspoon of garlic powder to season 2 pounds pork, beef, lamb and other meats for 3 cups tomato, barbecue, or other sauces.

## INGREDIENTS



GARLIC POWDER

## PREPARATION &amp; COOKING SUGGESTIONS



Garlic Powder is perfect for meat products, gravies, seasonings when garlic flavor is required without the appearance or texture of garlic particles. Garlic Powder can be added directly to most foods without prior rehydration.

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## NUTRITIONAL ANALYSIS



Calories	0
Protein	0 g
Total Carbohydrates	1 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	0
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	0 mg
Calcium	
Iron	
Potassium	10 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



KOSHER	YES
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HALAL	YES
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## MORE IMAGES

