

10052100010684 - McCormick Culinary Ground Cinnamon, 18.0 oz

RESTAURANT QUALITY: McCormick Culinary Ground Cinnamon is a culinary-grade, pure ground cinnamon perfect for use in restaurants and bakeries; this finely ground cinnamon spice comes in 18-ounce containers, so you'll always have plenty on hand. ROBUST FLAVOR: This ground cinnamon powder has a sweet and warm flavor and a beautiful, earthy color; as one of the oldest spices, cinna...



MARKETING

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.



Nutrition Facts

729 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		
900223208		10052100010684			6/18 oz		
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
8.104 LBR	6.75 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	26x5	1080 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



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.

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



Cinnamon

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PREPARATION & COOKING SUGGESTIONS



Cinnamon is the dried inner bark of various evergreen trees belonging to the genus Cinnamomum. The reddish-brown bark is distinctively sweet, but mildly pungent.

SERVING SUGGESTIONS



Cinnamon is an essential ingredient for flavoring creams, custards, cakes, and biscuits. It is an important baking spice, as well as an important ingredient in the cuisines of Mexico, the Mediterranean and many other areas.

MORE INFORMATION



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