



McCormick Culinary Rubbed Sage provides premium quality and distinct flavor: • McCormick Culinary Rubbed Sage showcases slightly bitter, piney-woody flavor with a hint of eucalyptus and citrus notes. • Sourced especially for chefs, McCormick Culinary Rubbed Sage features premium, uniformly crumbled sage leaves that are highly aromatic, giving chefs a quality ingredient and conv...



MARKETING

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
932311	682599	10052100323111	6/6 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
3.569 LBR	2.25 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	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
- Peanuts - N
- Eggs - N
- Tree Nuts - N
- Soy - N
- Fish - N
- Wheat - N
- Shellfish - NI
- Sesame - N

SERVING SUGGESTIONS

McCormick Culinary Rubbed Sage adds aromatic fragrance and savory flavor to: • Bucatini carbonara with gluten free pasta, pancetta, roasted butternut squash, sage and black pepper parmesan cream sauce • Sage roasted potatoes with peppers and onions • Poultry stuffing with onions, celery, thyme and marjoram • Roasted turkey breast rubbed with sage, onion powder, paprika, nutmeg and garlic powder • Porcini stuffed ravioli with sage brown butter sauce

HANDLING SUGGESTIONS

McCormick Culinary Rubbed Sage 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.

PREPARATION & COOKING SUGGESTIONS

No preparation necessary. McCormick Culinary Rubbed Sage aromatic quality is ready to use and pairs well on any application from poultry to pasta. Use the top to dispense as little or as much as you desire with our convenient shaker or spoon dispensing options.

MORE INFORMATION

Telephone : 1-800-322-SPICE

Nutrition Facts

850 Servings per container	
Serving Size	0.2g
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 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.	

INGREDIENTS

RUBBED SAGE

MCCORMICK

682599 - MCCORMICK CULINARY RUBBED SAGE 6 OZ

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NUTRITIONAL ANALYSIS



Calories	0
Protein	0 g
Total Carbohydrates	0 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	0 mg
Iron	0 mg
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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