

10052100010707 - McCormick Culinary Cajun Seasoning, 18.0 oz

ZESTY, BOLD FLAVOR: Cajun seasoning adds a zesty, bold flavor and aroma to your menu; use it with seafood or experiment to enhance other dishes in creative ways; infuse an iconic Cajun flavor profile into your recipes with ease. PREMIUM CAJUN BLEND: Contains a blend of premium spices like paprika, red pepper, garlic and onion to deliver an authentic Cajun taste faster than crea...



MARKETING

Mccormick Culinary Cajun Seasoning brings the authentic, spicy flavors of southern Louisiana to any recipe: • McCormick Culinary Cajun Seasoning features an intricate blend of premium spices like garlic, onion, paprika and red pepper. • Blended especially for chefs, McCormick Culinary Cajun Seasoning delivers the zesty heat authentic to southern Louisiana, providing superior performance, flavor and aroma in any dish. • McCormick Culinary Cajun Seasoning is kosher and made 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 6/18 oz. containers in a case. 18 oz. containers are a...



Nutrition Facts

638 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 55 mg	2%
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 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.

PRODUCT SPECIFICATIONS

Code		GTIN			Pack Description		
900223210		10052100010707			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	
8.074 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	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 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. Always use dry measuring spoons and cups when dispensing to maintain 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
- Peanuts - INII
- Eggs - INII
- Tree - INII
- Soybean - INII
- Fish - INII
- Wheat - INII
- Shellfish - NI
- Sesame - INII
- Crustaceans - INII

INGREDIENTS



Garlic, Salt, Onion, Paprika, Oregano, White Pepper, Red Pepper, and Spice.

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PREPARATION & COOKING SUGGESTIONS



The flavors of the Louisiana bayou country come to life in this spicy- hot blend of peppers, onion, garlic and herbs. No preparation necessary. McCormick Culinary Cajun Seasoning is ready to use to flavor chef-inspired recipes. 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 Cajun Seasoning adds authentic Cajun flavor to:

- Blackened catfish and salmon over dirty rice and bean
- Burgers stacked with andouille sausage and pepper jack cheese
- Muffuletta sandwiches with chorizo and porchetta, artichoke hearts and assorted olives
- Red beans and rice and upscale gumbo with chicken and sausage
- Sprinkle on steak fries for the taste of Louisiana

MORE INFORMATION



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