



900223217 - MCCORMICK CULINARY BAYOU CAJUN SEASONING 21 OZ

McCormick Culinary Bayou Cajun Seasoning brings the authentic, exciting flavors of southern Louisiana to any recipe: • McCormick Culinary Bayou Cajun Seasoning features an even blend of premium, aromatic spices like garlic, onion, paprika and red pepper. • Blended especially for chefs, McCormick Culinary Bayou Cajun Seasoning gives recipes a unique flavor profile and the zesty kick that's true to the Bayou. • McCormick Culinary Bayou Cajun Seasoning is kosher and made with no added MSG. • Our global sourcing enables unparalleled control and understanding of our supply chain, ensuring every product delivers a pure and consistent flavor. • There are 6/21 oz. containers in a case. Our 21 oz. shakers belong in your back-of-house spices collection and are perfect for customizing recipes on the spot. • Rated by our chefs as a must-have pantry item, McCormick Culinary Bayou Cajun Seasoning is specially made to enhance Bayou favorites like catfish, crawfish, jambalaya, gumbo and po'

Brand: McCormick®



Nutrition Facts

Serving Size 0.8g (0.8g)
Servings Per Container: 744

Amount Per Serving

Calories 0

% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 60mg	3%
Potassium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	

Vitamin A 0%	•	Vitamin C
Calcium 0mg	•	Iron 0mg
Vitamin D 0mcg	•	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbs.		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients

Ingredients: Garlic, Spices, Salt, Onion, Paprika & Red Pepper.

Case Specifications

GTIN	10052100010776	Case Gross Weight	9.23 LB
Pack Size	6 / 21OZ	Case Net Weight	7.88 LB
		Case L,W,H	8.44 IN, 8 IN, 8.31 IN
Tie x High	26 x 5	Cube	0.33 CF

Preparation and Cooking

No preparation necessary. McCormick Culinary Bayou Cajun Seasoning is ready to use before or after cooking. 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 Bayou Cajun Seasoning adds Cajun-inspired flavor to: • Smoked brisket, waffle fries topped with white cheddar cheese and hot giardiniera • Shrimp etouffee served over rice with a side of crusty bread and butter • Jambalaya rice bowls with shrimp and sausage • Shrimp po'boy sandwiches served with Zatarains creole mustard • Blackened fish or chicken with Cajun-roasted vegetables and sweet potato fries.

Packaging and Storage

McCormick Culinary Bayou 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. Dry measuring cups or spoons should always be used to maintain the integrity of the product.

Allergens

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives

Nutritional Claims: Kosher YES-K