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NEW NAME. NEW SIZE. NEW PRODUCTS.  
SAME COMMITMENT TO QUALITY.



# INTRODUCING McCORMICK CULINARY

Made specifically for the foodservice market, McCormick Culinary offers a huge range of quality herbs, spices and seasonings for the professional kitchen.

## NEW AND EXCITING PRODUCTS IN THE RANGE INCLUDE:

- **Ras El Hanout** – This complex North African spice blend translates to “head of the shop” and typically consists of well over 20 herbs and spices. The aromatic blend has earthy flavours from coriander, pepper and cloves, along with sweet and fragrant notes from ginger, nutmeg and cardamom. Used extensively in Moroccan cooking with poultry and red meat, as well as to flavour cous cous and vegetable dishes.
- **Sumac** – McCormick sumac is the dried and crushed seeds of the berries of the Rhus tree and is ground. This spice is used in Middle Eastern cooking to add a tangy, citrus, lemony flavour with a sweet note to dishes.
- **Pink Peppercorns** – Pink Peppercorns are small berries, unlike other peppercorns, though still provide a warm peppery heat. They have a subtle fruity aroma, with a sweet flavour and citrus notes. May be used on their own to add flavour and colour, or as part of a pepper medley.
- **Fajita Marinade and Seasoning** – Fajita seasoning is a sweet onion and garlic blend with paprika and bell pepper back notes. Perfect as a dry marinade or can be mixed with oil to the desired consistency.
- **Taco Seasoning** – Taco is a rich cumin, garlic and paprika blend with strong coriander notes. This milder Mexican blend is ideal for flavouring meat, pulses, and dips.
- **Moroccan Seasoning** – The industry’s most popular blend. It is a gutsy spice blend ranging from rich earthy cumin, garlic and coriander notes through to the tangy citrus ending.
- **Peri Peri Seasoning** – A staple in QSRs and pub menus, this combines traditional ingredients of chilli, lemon, lime and selected herbs.
- **Gyros Seasoning** – Gyros is an ethnic blend of paprika, cumin and chilli with background herb notes. Perfect for lamb and kebab, this traditional Greek recipe works just as well with all other meats and modern Australian dishes.

## NEW ROASTED SPICES

McCormick Culinary Roasted Spices takes the prep time out of roasting spices. A first for the foodservice market, these roasted spices offer a deeper, richer, earthier flavour that can add a new dimension to curries, sauces and all wet dishes, delivering greater flavour intensity. Simply use the same amount of roasted spices as you would with regular spices.



## THE BEST CHICKEN SALT EVER MADE

Sensory testing scored McCormick Culinary Chicken Salt as “best ever” against the market leader, in both overall liking and taste preference. So if you use chicken salt make sure it’s McCormick Culinary Chicken Salt.

