



MCCORMICK
007209 - Herbs Thyme Leaves Whole

McCormick Culinary Thyme Leaves offer delicate flavor and outstanding versatility. McCormick Culinary Thyme Leaves showcase gentle flavor that's a bit earthy and warm with lemony, minty tones. Sourced especially for chefs, McCormick Culinary Thyme Leaves are carefully selected to ensure optimal quality and performance with exceptional flavor and added visual interest. McCormick Culinary Thyme Leaves are kosher 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 6/6 oz. containers per case. Our 6 oz. size fits in perfectly with any operations spices and seasonings collection. McCormick Culinary Thyme Leaves bring distinctive taste to soups, meat and seafood entrees and mashed potatoes. Our chefs rate McCormick Culinary Thyme Leaves a must-have, ideal pantry item for the flavor-obsessed chef.



* Benefits

Ingredients

⚠ Allergens

Nutrition Facts

Servings per Container
Serving size

Amount per serving
Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* The % Daily Value (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.

Handling Suggestions

McCormick Culinary Thyme Leaves 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.

Serving Suggestions

McCormick Culinary Thyme Leaves add a distinctive warm flavor to: Grilled salmon dusted with coarsely ground lemon peel, basil, rosemary and thyme served over angel hair pasta, tossed with fresh garlic Dry aged NY Strip with house made thyme garlic butter, hand cut fries and spinach souffle Lobster cobb salad with romaine and arugula tossed in a lemon thyme vinaigrette Blackened shrimp and grits seasoned with garlic and thyme and served with grilled asparagus Chicken pot pie with buttery peas and thyme Lemon thyme chicken tenders with aioli dipping sauce

Prep & Cooking Suggestions

No preparation necessary. McCormick Culinary Thyme Leaves are ready to use to enhance the flavor profile in a variety of recipes. Use the top to dispense as little or as much as you desire with our convenient shaker or spoon dispensing options.

📄 Product Specifications

Brand	Manufacturer	Product Category
MCCORMICK	McCormick & Company, Inc.	Spices

MFG #	SPC #	GTIN	Pack	Pack Desc.
932583	007209	00052100325835	1	1 / / ea

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
0.53lb	0.38lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
3.75in	2.65in	8in	0.05ft3	0x0	1080DAYS	50°F / 80°F



MCCORMICK
007209 - Herbs Thyme Leaves Whole

McCormick Culinary Thyme Leaves offer delicate flavor and outstanding versatility. McCormick Culinary Thyme Leaves showcase gentle flavor thats a bit earthy and warm with lemony, minty tones. Sourced especially for chefs, McCormick Culinary Thyme Leaves are carefully selected to ensure optimal quality and performance with exceptional flavor and added visual interest. McCormick Culinary Thyme Leaves are kosher 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 6/6 oz. containers per case. Our 6 oz. size fits in perfectly with any operations spices and seasonings collection. McCormick Culinary Thyme Leaves bring distinctive taste to soups, meat and seafood entres and mashed potatoes. Our chefs rate McCormick Culinary Thyme Leaves a must-have, ideal pantry item for the flavor-obsessed chef.



Nutrition Analysis

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

