



MCCORMICK

008068 - Seeds Mustard Yellow Whole

McCormick Culinary Whole Yellow Mustard Seed brings pungent flavor and clean aroma to recipes: McCormick Culinary Whole Yellow Mustard Seed features a mild flavor and aroma with an initial floral sweetness. Sourced especially for chefs, McCormick Culinary Whole Yellow Mustard Seed is carefully sourced for desirable size, shape and color for exceptional performance and taste, with less pungency than ground mustard. McCormick Culinary Whole Yellow Mustard Seed is 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 6/22 oz. plastic containers in a case. Our 22 oz. containers are just the right size for any back of house spices and seasonings collection. Use McCormick Culinary Whole Yellow Mustard Seed across the menu for pickling, adding to house-made spice rubs, dips and dressings and in German or Scandinavian-inspired recipe



* Benefits

Nutrition Facts

Servings per Container 1246
Serving size 0.5g

Amount per serving
Calories 0

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium	0%
Iron	0%
Potassium 0mg	0%

* 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.

Ingredients

MUSTARD SEED

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

McCormick Culinary Whole Yellow Mustard Seed 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 Whole Yellow Mustard Seed adds flavor and visual appeal to: Everything bagel with garlic, onion, chives, parsley, dill, black pepper, paprika, and ground mustard seed Arugula salad with sherry mustard seed vinaigrette Roasted cauliflower with sweet onions, curry, lemon juice and cilantro Crusted chicken with vermouth pan sauce Bickled peach and black beluga lentil toast points topped with crme fraiche

Prep & Cooking Suggestions

No preparation necessary. McCormick Culinary Whole Yellow Mustard Seed is ready to use to add a unique flavor to the menu. 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 Corporate	Spices

MFG #	SPC #	GTIN	Pack	Pack Desc.
932324	008068	10052100323241	6	6 / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
9.59lb	8.25lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8.63in	7.94in	8.5in	0.34ft3	26x5	720DAYS	50°F / 80°F



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Nutrition Analysis - By Serving

Calories	0	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	
Total Carbohydrates...	0g	Saturated Fat	0g	Iron	
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

