



MCCORMICK

008301 - Seasoning Cajun

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 an essential in any chefs collection and can be added to a seafood buffet for customization on the spot. McCormick Culinary Cajun Seasoning is a classic mix of seasonings especially made to enhance Louisiana favorites like catfish, crawfish, jambalaya, gumbo and po boys.



Nutrition Facts

Servings per Container	
Serving size	0.8g
Amount per serving	
Calories	0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 60mg	3%
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 10mg	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.

* Benefits

Ingredients

⚠ Allergens

Free From:

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

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.

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.

Prep & Cooking Suggestions

The flavors of the Louisiana bayou country come to life in this spicy-hot blend of peppers, onion, garlic and herbs.

✏ Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
900223210	008301	10052100010707		/ / ea

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
1.27lb	1.13lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
3.75in	2.65in	8in	0.05ft3	99x1	720DAYS	50°F / 80°F



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Nutrition Analysis - By Serving

Calories	0	Total Fat	0g	Sodium	60mg
Protein	0	Trans Fats	0g	Calcium	
Total Carbohydrates...	0g	Saturated Fat	0g	Iron	
Sugars	0g	Added Sugars	0g	Potassium	10mg
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



INGREDIENTS: GARLIC, SALT, ONION, PAPRIKA, OREGANO, WHITE PEPPER, RED PEPPER, AND SPICE.

INGREDIENTES: AJO, SAL, CEBOLLA, PÁPRIKA, ORÉGANO, PIMIENTA BLANCA, PIMIENTA ROJA Y ESPECIAS.