

### **MCCORMICK**

## 008447 - Spice Curry Powder



906

0.5g

0

0%

0%

0%

0%

0%

0%

0%

0%

0%

0%

0%

% Daily Value\*

**Nutrition Facts** 

Servings per Container

Serving size

Total Fat 0g

Amount per serving **Calories** 

Saturated Fat 0g

Total Carbohydrate 0g

Includes 0g Added Sugar

Total Sugars 0g

Trans Fat 0g Cholesterol 0mg

Sodium 0mg

Dietary Fiber 0g

Vitamin D 0mcg

Potassium 0mg

Protein 0g

Calcium

Iron

McCormick Culinary Curry Powder offers the authentic tastes of Indian and Southeast Asian cuisine: McCormick Culinary Curry Powder showcases a unique blend of premium spices such as coriander, turmeric, nutmeg, clove and ginger. Blended especially for chefs, McCormick Culinary Curry Powders appealing blend of select spices makes it an ideal ingredient to enhance and give recipes a zesty depth of flavor. McCormick Culinary Curry Powder 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 6/16 oz. containers per case. Our 16 oz. shaker is a convenient size to have on hand back of house for easy access. Use McCormick Culinary Curry Powder to create the perfect curries and shrimp dishes and to give vegetables and even fruit compotes interesting appeal.



### Benefits

Ingredients
-------------

INGREDIENTS: CORIANDER, FENUGREEK, TURMERIC, CUMIN, BLACK PEPPER, BAY LEAVES, CELERY SEED, NUTMEG, CLOVES, ONION, RED PEPPER & GINGER.

A Allergens

### Free From:



(🛞) wheat









#### \* 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 Curry Powder has a shelf life of 1,080 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 Curry Powder adds golden color and warm, signature flavor to: Curried Reuben sliders with black pepper infused brisket rub and Russian dressing Roasted curried cauliflower with a hint of cinnamon Mango curry lime salt seasoned vegetables, rice and chicken Mozambique chicken and shrimp curry served over a bed of basmati rice with Piri-Piri sauce Zucchini Thai noodle bowls with sweet coconut green curry sauce

## Prep & Cooking Suggestions

No preparation necessary. McCormick Culinary Curry Powder is ready to use in your favorite ethnic-inspired recipes. Use the top to dispense as little or as much as you desire with our convenient shaker or spoon dispensing options.

## **Product Specifications**

Manufacturer	Product Category
McCormick & Company, Inc.	Spices

MFG #	SPC #	GTIN	Pack	Pack Desc.
900223211	008447	10052100010714	6	6 / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
7.35lb	6lb	No	USA	Yes	No

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
8.44in	8in	8.31in	0.33ft3	26x5	1080DAYS	50°F / 80°F	





## **MCCORMICK**

# 008447 - Spice Curry Powder



McCormick Culinary Curry Powder offers the authentic tastes of Indian and Southeast Asian cuisine: McCormick Culinary Curry Powder showcases a unique blend of premium spices such as coriander, turmeric, nutmeg, clove and ginger. Blended especially for chefs, McCormick Culinary Curry Powders appealing blend of select spices makes it an ideal ingredient to enhance and give recipes a zesty depth of flavor. McCormick Culinary Curry Powder 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 6/16 oz. containers per case. Our 16 oz. shaker is a convenient size to have on hand back of house for easy access. Use McCormick Culinary Curry Powder to create the perfect curries and shrimp dishes and to give vegetables and even fruit compotes interesting appeal.

## Nutrition Analysis - By Serving

Calories	0	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	
Total Carbohydrates	0g	Saturated Fat	turated Fat Og		
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-1 2•	
Monosodium		Sulphites		Nitrates	

# Additional Images













