



Culinary Master

163996 - Turkish Extra Bold Fancy Cumin Whol

Culinary Masters Turkish Cumin Seeds are a potent, aromatic spice that imparts warm, earthy flavor to savory dishes. These aromatic seeds are essential to Indian, Moroccan, and Mexican cuisines. Add to traditional dishes like enchiladas, tacos, and curries for lively, robust flavor.



* Benefits

Culinary Masters Turkish Cumin Seeds are a potent, aromatic spice that imparts warm, earthy flavor to savory dishes. These aromatic seeds are essential to Indian, Moroccan, and Mexican cuisines. Add to traditional dishes like enchiladas, tacos, and curries for lively, robust flavor. Use to lend warm, distinctive flavor to everyday dishes like stews, lentils, chilies, meats, rice dishes, and marinades. Dry roast to awaken the warm, pungent flavor of these seeds and add to salads and soups for robust, earthy flavor, a distinct aroma, and a slight crunch.

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.

Ingredients

⚠ Allergens

Handling Suggestions

Store in a cool dry place

Serving Suggestions

For use in savory, robust dishes like curries, Middle Eastern and Mexican favorites

Prep & Cooking Suggestions

Remove desired amount and add to needed recipes

📄 Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	Fruits & Vegetables, Frozen or Canned

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
688032021646	163996	163996	01068803202164		1/16 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
1.15lb	1lb		No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
3.6in	2.6in	8.2in	0.04ft3	12x5	555days	60°F / 77°F



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Nutrition Analysis - By Measure

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(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

