



MCCORMICK
25014500 - McCormick Caribbean

McCormick Culinary Caribbean Jerk Seasoning delivers the authentic taste of island cooking. McCormick Culinary Caribbean Jerk Seasoning features a consistent, even blend of ground red and black pepper, thyme and allspice. Blended especially for chefs, McCormick Culinary Caribbean Jerk Seasoning delivers a vibrant and spicy flavor and exceptional texture that's authentic to the Caribbean. McCormick Culinary Caribbean Jerk 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. Our 16 oz. size is the optimal for any back-of-house pantry. Rub Caribbean Jerk Seasoning onto meat before grilling, roasting or frying or add to marinades to incorporate into Caribbean-inspired recipes. McCormick chefs rate Caribbean Jerk Seasoning as an essential for a core pantry of spices and s



* Benefits

Ingredients

INGREDIENTS: SALT, SPICES (INCLUDING RED PEPPER), DEXTROSE, CARAMEL COLOR, CHIVES & SULFITING AGENTS.

⚠ Allergens

Free From:

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

Nutrition Facts

Servings per Container	729
Serving size	0.7g
Amount per serving	
Calories	0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 115mg	5%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	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.

Handling Suggestions

McCormick Culinary Caribbean Jerk 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 Caribbean Jerk Seasoning adds a kick to: Jerk chicken tacos with creamy ginger sauce and pineapple mango Pico de Gallo. Chicken wraps combining rice, black beans, cheddar, roasted pineapple salsa, romaine & spicy jerk sauce. Traditional Jamaican Jerk Chicken served with a sweet mango salsa. Jerk seasoned burgers with mango slaw. Mahi Mahi tacos cilantro and pineapple chutney.

Prep & Cooking Suggestions

No preparation necessary. McCormick Culinary Caribbean Jerk Seasoning is ready to use in favorite Caribbean-inspired recipes on any menu. 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			
MCCORMICK				McCormick Corporate			
MFG #		SPC #		GTIN		Pack	Pack Desc.
900223195		25014500		10052100010653			cs
Gross Weight		Net Weight		Country of Origin		Kosher	Child Nutrition
8.1lb		6.75lb		USA		Yes	No
Shipping Information							
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To	
8.44in	8in	8.31in	0.33ft3	26x5	720DAYS	50°F / 80°F	



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Nutrition Analysis - By Serving

Calories	0	Total Fat	0g	Sodium	115mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

