

MCCORMICK

25067000 - **Oregano Lvs 3/1.5**#

McCormick Culinary is our essential collection of premium spices, herbs, and seasonings, specially made for chefs. Our global sourcing team enables unparalleled control and understanding of our supply chain, ensuring every McCormick Culinary product delivers a pure and consistent flavor, dish after dish, and service after service.





* Benefits

PURE, FRESH FLAVOR: Each container of McCormick Culinary Mediterranean Style Oregano Leaves delivers pure, fresh flavor to keep your guests coming back for more; enjoy bold, natural flavors from genuine oregano leaves HIGH QUALITY ORGANO: Our global sourcing team enables unparalleled control, ensuring every bottle of McCormick Culinary Oregano delivers a pure and consistent flavor, dried and packaged for maximum freshiness, coinc flavor and entiting aroma flavor, dried and packaged for maximum freshiness, coinc flavor and entiting aroma leaves in bulk are convenient and cost-effective WERATILE: Organo leaves in bulk are convenient and cost-effective WERATILE: Organo leaves are prevalent in Italian and Mediterranean cuisines and deliver earthy, subtly sweet flavor your guests will love; add them to traditional dishes or let these leaves inspire new recipes ABRANO YOU RTUST: Kosher certified with no added MSG, McCormick Culinary oregano leaves are great when added to salads, soups and dips; use oregano leaves to enhance burger seasoning, herbed dinner rolls and pesto

Ingredients	▲ Allergens
OREGANO LEAVES	Free From: Grustaceans Gr

Nutrition Facts

Servings per Container 2267 Serving size 0.3g

% [Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
	201
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Spices should be stored in a cool, dry place. They should be protected from flavor loss and moisture by making sure containers are tightly closed when not in use. Avoid exposure to heat, humidity, moisture, and direct sunlight or fluorescent light to retain flavor and color.

Serving Suggestions

While frequently associated with Pizza or other Italian style dishes - Mediterranean Oregano can be found in many tomato based sauces and other Try it sprinkled on baked potatoes, green beans or egg salad recipes.

Prep & Cooking Suggestions

The Mediterranean variety of Oregano is closely related to marjoram and is very similar in physical appearance. As a dry product - it is not a subtle product and should be used with care. Oregano goes well with tomatoes and is a natural with any tomato dish.

932483

Product Specifications

25067000

Brand			Manufacturer			
MCCORMICK			McCormick Corporate			
MFG #	SPC #		GTIN		Pack	Pack Desc.

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.66lb	4.5lb	USA	Yes	No

10052100324835

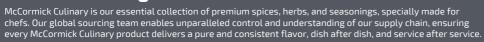
Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
16in	8.75in	10.75in	0.87ft3	13x4	720DAYS	50°F / 80°F	



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Nutrition Analysis - By Serving

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

Additional Images













